THE LOCAL

PALATE

FOOD CULTURE OF THE SOUTH

THE NEW WAY TO ENTERTAIN

PARTY TIPS, BATCH JULEPS,
AND A BRUNCH MENU
FOR THE AGES

A STRAWBERRY STUNNER
FROM MILK GLASS PIE
(recipe page 98)

APRIL.MAY 2019
THELOCALPALATE.COM

DISPLAY UNTIL MAY 31, 2019
$6.99
04>
0 73361 26636 1

INTRODUCING THE FOURTH ROSE



New Four Roses Small Batch Select. A non-chill filtered, 104-proof addition to our bouquet of premium Bourbons. The first addition to our portfolio in 12 years. Enjoy neat, to improve the taste of ice, or to make your favorite cocktail even better.

Four Roses® BOURBON



Handcraft Your Moment at
FourRosesBourbon.com

FourRosesBourbon.com • Four Roses Distillery LLC • Lawrenceburg, KY • Be mellow. Be responsible.

It’s easy to see why you should choose GEICO.

With great rates to save you money, access to a licensed agent anytime 24/7, and a 97% customer satisfaction rating, there are a lot of great reasons why GEICO is the easy choice for your insurance needs.

NEED MORE CONVINCING?



Customers rate GEICO 4.5 out of 5

Get a fast, no-obligation quote and find out for yourself.

GEICO®

Some discounts, coverages, payment plans and features are not available in all states, in all GEICO companies, or in all situations. Customer satisfaction based on an independent study conducted by Alan Newman Research, 2018. Rating information based on customer reviews found on geico.com. GEICO is a registered service mark of Government Employees Insurance Company, Washington, D.C. 20076; a Berkshire Hathaway Inc. subsidiary. GEICO Gecko image © 1999-2018.© 2018 GEICO

BILTMORE®
Wines

Taste the roots of our story

HANDCRAFTED CLOSE TO HOME

1895
BILTMORE'S STORY BEGINS IN ASHEVILLE, NORTH CAROLINA

1970s
FIRST VINEYARD PLANTED AT BILTMORE

1985
BILTMORE WINERY OPENS

1992
BILTMORE WINES EARNS 1ST DOUBLE GOLD MEDAL

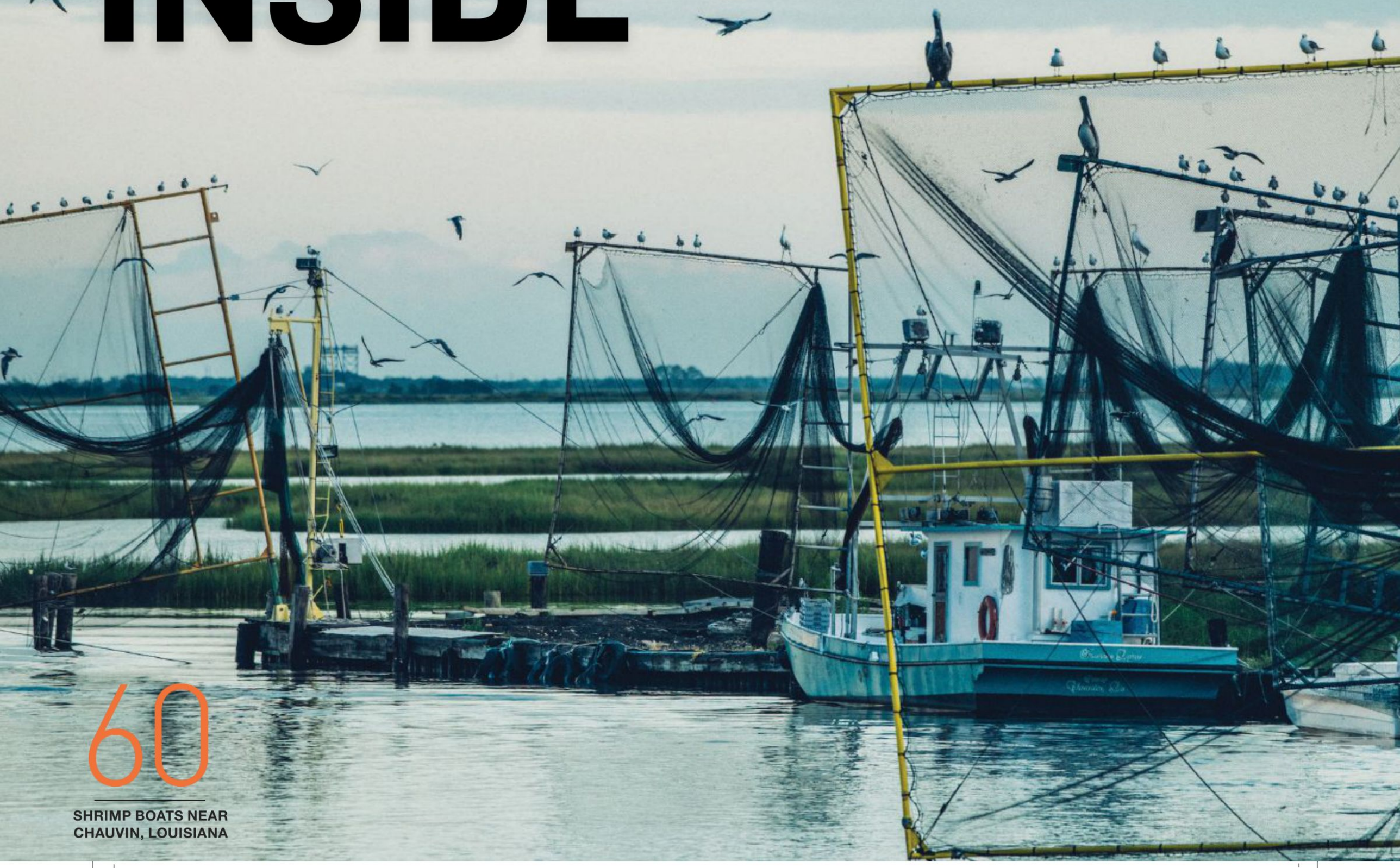
1999
WINEMAKER SHARON FENCHAK JOINS BILTMORE

TODAY
THE STORY CONTINUES
#BILTMOREWINES

BILTMOREWINES.COM

©2019 The Biltmore Company

INSIDE



60

SHRIMP BOATS NEAR CHAUVIN, LOUISIANA

FEATURES

50 · EAGLE STREET SOUL
In Asheville, North Carolina, a restaurant taps Appalachian ingredients to tell a new story about soul food.
BY EMILY STORROW / **PHOTOS BY** JENNIFER COLE

60 · LOUISIANA'S RECKONING TIDE
As rising sea levels and land loss drive back the Bayou State's coastline, the New Orleans culinary community searches for a way to adapt.
BY BOYCE UPHOLT / **PHOTOS BY** DENNY CULBERT

72 · THE SWEET LIFE
Behind garden gates, a Charleston couple celebrates spring with an al fresco fête complete with tomato aspic and rum punch.
BY MARGARET LOFTUS / **PHOTOS BY** ANDREW CEBULKA

80 · HARLEM OF THE SOUTH
Having seen its share of highs and lows, Miami's Overtown neighborhood is poised for a comeback. Meet a few of the folks making it happen.
BY ANA SOFÍA PELÁEZ / **PHOTOS BY** MARY BETH KOETH

ON THE COVER: STRAWBERRY LATTICED PIE (RECIPE PAGE 98) PHOTO BY ANNA NAPHTALI

PHOTO BY DENNY CULBERT

DEPARTMENTS

14: **SNAPSHOT**
A weekend in Galveston

18: **EXPERT PICKS**
Light things on fire, and other party tips

24: **THE GETAWAY**
Steak and swank at Nashville's Fairlane

25: **RADAR**
Openings in the South

28: **SOUTHERN MAKERS**
A Charlotte cakemaker

34: **BELLY UP**
Juleps by the batch

38: **THE DISH**
Welcome spring with soft-shells and kilt greens

40: **LARDER**
Stock your shelves

44: **EASY DOES IT**
One ingredient, three ways

46: **BOOKSHELF**
Your Southern culinary canon

92: **EATYMOLOGY**
A look at Texas' breakfast taco tradition

97: **SOUTHERN SAVVY**
Perfecting pie crust

101: **CALENDAR**
What's cooking

112: **THE FRIDGE**
A farmer's larder



97
SPRING MEANS STRAWBERRY PIE





PHOTOS CLOCKWISE FROM TOP: ANNA NAPHTALI; NORMA MEDINA; ANDREW CEBULKA



THREE PARTS INSPIRATION.
ONE EXCEPTIONAL DESIGN.

STRATHMORE
CABINETS • DESIGN • FLOORS • PAINT

ASHTON WOODS®
HOME TO INSPIRATION®

WELLBORN CABINET™

Create the exceptionally designed home you've always wanted at Ashton Woods with inspired design partners Wellborn Cabinet® and Strathmore®. Townhomes and single-family homes from the $200s to $1M+.

ashtonwoods.com | 919.232.0039

THELOCALPALATE.COM

HUNGRY FOR MORE?

Visit us online for recipes, cocktail ideas, kitchen tips, and the scoop on *TLP* events.

Do the Loquation

Springtime in Charleston, South Carolina, brings its share of sacred treats, but none sweeter than the little orange loquats that hang from downtown trees. A local bartender (and foraging pro) has even crafted a drink to celebrate the fleeting fruit. Find his recipe for the Loquation online.



LAMB OVER HAM

Easter in the South isn't just ham and deviled eggs. On our website, find a chef's hyper-seasonal Greek Easter spread, including sumac leg of lamb and a bright beet and asparagus salad.





What's Brewing in Winston-Salem

Enter for a chance to win a two-day getaway to **Winston-Salem, North Carolina.** In addition to accommodations at the **Historic Brookstown Inn,** the winner will receive admission to **Old Salem Museums & Gardens,** $50 toward drinks and snacks at **Foothills Brewing,** $25 at **Wise Man Brewing,** and a **pair of Winston-Salem pint glasses** to remember your trip by when you've returned home. For more information and to enter, visit ***thelocalpalate.com.***

PHOTOS CLOCKWISE FROM LEFT: MAC KILDUFF; HÉLÈNE DUJARDIN; COURTESY OF VISIT WINSTON-SALEM

THE LOCAL
PALATE
FOOD CULTURE OF THE SOUTH

Publisher and CEO
Joe Spector

Editor in Chief
Margaret Loftus

Art Director
Jennifer Hitchcock

Associate Editor
Emily Storrow

Assistant Editor
Lia Grabowski

Advertising Designer and Art Production Assistant
Jasmine Agosti

Graphic Designer
Rebecca Marsh

Contributing Writers
Cathy Barrow
Sheri Castle
Chris Chamberlain
Paula Disbrowe
Rien Fertel
Katie Knorovsky
Jennifer Stewart Kornegay
Keia Mastrianni
Allston McCrady
Robert F. Moss
Erin Byers Murray
Ana Sofía Peláez
Susan Puckett
Boyce Upholt

Contributing Photographers
Danielle Atkins
Andrea Behrends
Jonathan Boncek
Andrew Cebulka
Denny Culbert
Rory Doyle
Hélène Dujardin
Fred + Elliott Photography
Chris Granger
Andrew Kornylak
Andrew Thomas Lee
Leslie Ryann McKellar
Scott Suchman

Contributing Illustrators
Julia Marshall
Kristen Solecki

Finance Manager
Sarah Da Costa

Associate Marketing Manager
Taylor Block

Event Manager
Maggie Ward

Sales Executives
Marcy Abelow
marcy@thelocalpalate.com

Elizabeth Cook
bea@thelocalpalate.com

Amanda FitzGerald
amanda@thelocalpalate.com

Jo Neese
jneese@spiegelandneese.com

Christy Spiegel
cspiegel@spiegelandneese.com

Subscription Services
thelocalpalate@sfsdayton.com
1.800.607.4410

Find us on Facebook
The Local Palate

Twitter and Instagram
@thelocalpalate

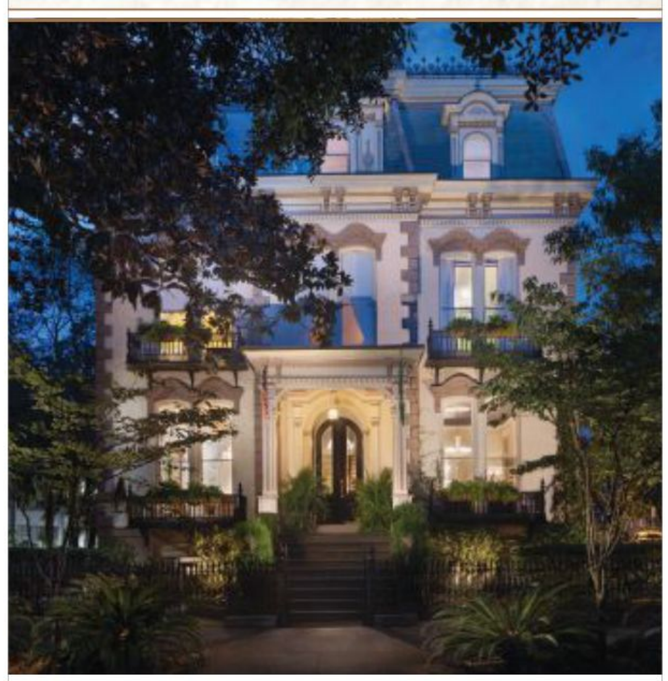
Comments
info@thelocalpalate.com

Advertising and Editorial Inquiries
advertise@thelocalpalate.com
editorial@thelocalpalate.com

The *Local Palate* No. 2019-04, April.May 2019
Published 6 times a year for $24.99/year by
Peninsula Publishing, LLC.
P.O. BOX 639, Charleston SC, 29402
Periodicals postage pending #15 at Charleston, SC, and additional mailing offices.
Postmaster: Send address changes to the *Local Palate*, P.O. Box 292825, Kettering, OH 45429.
The *Local Palate* has not independently tested any services or products advertised herein and has verified no claims made by its advertisers regarding those services or products. *TLP* makes no warranties or representations and assumes no liability for any claims regarding such services or products. No reproduction of printed materials is permitted without the consent of the publisher of the *Local Palate* magazine.
Copyright 2019 by Peninsula Publishing, LLC Inc. All rights reserved.
THE LOCAL PALATE is a registered trademark of Peninsula Publishing, LLC Inc.



HAMILTON-TURNER INN
HISTORIC SAVANNAH ⋮ GA



History Surrounds, Luxury Awaits

330 Abercorn Street ⋮ Savannah, GA
888.448.8849
Hamilton-TurnerInn.com

{EDITOR'S LETTER



MY PARENTS THREW A LOT of dinner parties. These were generally Saturday-night affairs for which my dad made sure the liquor cabinet was stocked and my mom knocked out a beef wellington or something equally ambitious. All the guests had to do was hold up their end of the conversation (which always seemed so lively judging by the peals of laughter). Kids weren't included, but we were just as happy to spend the evening digging into a TV dinner in front of *Love Boat*.



By the time my friends and I got around to hosting grownup get-togethers, the *Mad Men* model of entertaining was pretty much out the window. Few of us had the time, resources, or inclination to stock our bars to the gills, cook all day, and splurge on babysitters. Entertaining in the aughts became more of a communal effort, often with small kids at the table. Yes, the food is important, but these days—when it seems the stars have to align to coordinate schedules—so is the company. In this issue, we turn to some seasoned Southern party pros to show us how to pull off a smashing spread *and* enjoy your guests. For **Bill Bowick and David Bouffard,** the couple behind Charleston's beloved Sugar Bakeshop, it's about designing the menu so that nearly every dish can be made in advance. See how it's done how on page 72. And chef **Sarah Adams,** one of the coolest hostesses around, shares her strategies for planning a successful shindig on page 18, including lighting something on fire. What's your party trick? Let us know at editorial@thelocalpalate.com.



PHOTOS BY ANDREW CEBULKA

Margaret Loftus
Editor in Chief

They say

"The Next Big Small Town"

People Magazine

You say

"Want the inside scoop?
It rocks here!"

@janetcarrhull

We say

that's my Greenville.

yeah, that greenville®

visitgreenvillesc.com

South Carolina
Just right.

visitgreenvillesc®

800.717.0023

#yeahTHATgreenville

CONTRIBUTORS



A self-described creative hybrid, **ANNA NAPHTALI** is part designer, writer, and photographer. She settled into visual arts as a career after visiting more than twenty different countries with her camera in tow, and recently launched a creative agency, Déco. In this issue, she captured Craft Cakes CLT in her hometown of Charlotte, North Carolina, as well as the magic behind a perfect pie crust in Southern Savvy. So how does Naphtali side in the pie versus cake debate? "There's a place in this world for both."



A food photographer from Savannah, Georgia, **JASON JAMES** travels the Lowcountry snapping pictures for restaurants and publications in the region. For this issue, he grabbed his camera and headed to Lucky Rooster Kitchen + Bar in Hilton Head Island, South Carolina, to photograph one of spring's fleeting delicacies: soft-shell crabs. "They're one of my favorite things to eat," James says. "Nothing fancy needed, just crunchy, sweet, briny crab." Check out James' photos and chef Clayton Rollison's recipe for soft-shells over kilt greens on page 38.



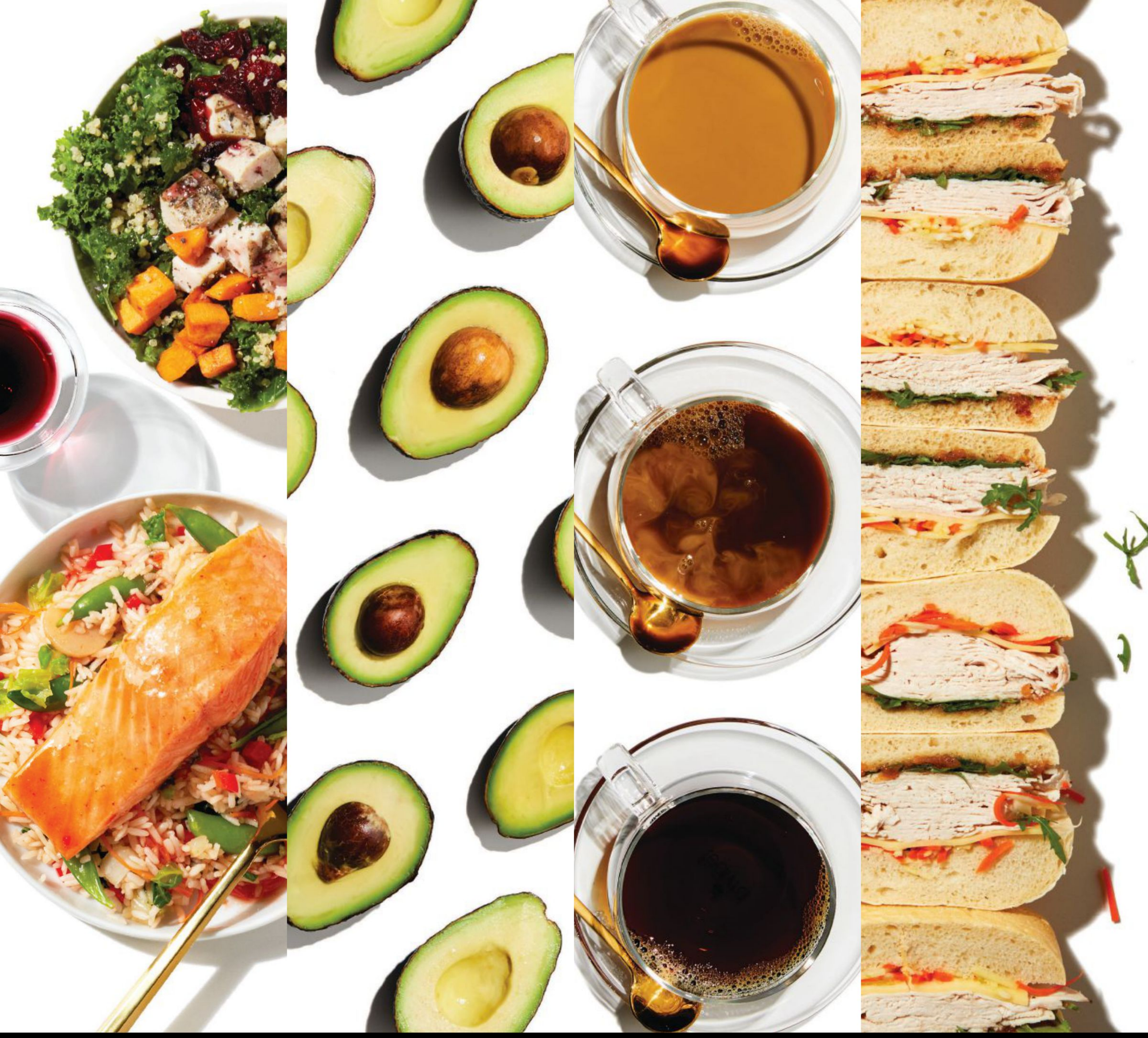
KRISTEN SOLECKI is an artist and illustrator based in Charleston, South Carolina. She's created illustrations for media outlets and companies such as NPR, Cup of Jo, and West Elm, and exhibits her art in galleries across the country. Find her illustrations of Sarah Adams' essential party tips on page 18. When it comes to entertaining at home, Solecki's husband does the cooking, but she still maintains some creative control (and follows a bit of Adams' advice). "I'm the one who curates the meal and playlist—I love coming up with music to set the mood and finding new foods and recipes to share," she says. "That, and I can make a mean guacamole."



LIA PICARD is an Atlanta-based journalist covering food, travel, and design for publications like *Atlanta* magazine and *Architectural Digest*. This issue found her at Nashville's new Fairlane hotel—read what she has to say about it on page 24. "Most of the time I avoid hotel lobbies, but theirs was quite peaceful," she says of the space, which is set up like a series of living room vignettes complete with floor-to-ceiling windows and plenty of plants. "I could have sat on one of the couches reading a book and people-watching and been entertained all day."



Growing up in rural North Texas, **CODY NEATHERY** learned to appreciate bourbon and barbecue. After starting a 'cue-focused blog highlighted on *Texas Monthly*'s website, he went on to work as the barbecue writer for a Dallas Morning News affiliate and then as a food writer for *Dallas Observer*. He fell in love with the South and set out to traverse the region he calls home to learn about the varied cuisine and cultures. Neathery calls the coastal town of Galveston Texas' crown jewel: "Being close to Houston's diverse food scene, plus having access to fresh seafood, Galveston is in position to continue growing as a food destination." Check out his highlights of the city in Snapshot on page 14.



GOOD FOOD SHOULD BE EASY TO FIND.

That's why we carefully source sustainable seafood, smoke meats in-house, and have organic produce delivered daily. Good times should be easy to find too. That's why our shopping carts have cupholders. See if we're coming to a neighborhood near you at **greenwisemarket.com**.

GreenWise MARKET



McCrady's

EST TAVERN 778

CHARLESTON, SC

Lively gathering place serving reimagined American classics.
One of America's oldest restaurants.



Minero

CHARLESTON, SC • ATLANTA, GA

Authentic tortillas, tacos, burritos, margaritas
and wings in a fun, lively atmosphere.



HUSK

CHARLESTON, SC • NASHVILLE, TN
GREENVILLE, SC • SAVANNAH, GA

Southern and relaxed
Best New Restaurant of the Year — 2011, Bon Appétit

McCrady's

CHARLESTON SC

Tasting menu only, intimate and adventurous.
South Carolina's only AAA Five Diamond awarded restaurant.



THE NEIGHBORHOOD DINING GROUP

neighborhooddininggroup.com

IN THE FIELD

NEW AND NOTABLE AROUND THE SOUTH

[PHOTO BY NORMA MEDINA]

A FERRIS WHEEL OVER OPEN WATER? GALVESTON, TEXAS' PLEASURE PIER EXTENDS 1,130 FEET INTO THE GULF OF MEXICO.

SNAPSHOT 14
EXPERT PICKS 18
THE GETAWAY 24
RADAR 25
SOUTHERN MAKERS 28

SNAPSHOT: GALVESTON, TEXAS

Port City Playground

By Cody Neathery

Thanks in part to a devil-may-care approach to law after its infamous hurricane of 1900, Galveston became known as the Playground of the Southwest. (Before that, it was such a lucrative port it was dubbed the Wall Street of the South.) Positioned on a strip of a barrier island due south of Houston, the city has seen its share of challenges. But Galveston always manages to reinvent itself and draw travelers eager for a warm breeze and good bite to eat. Get lost along historic downtown streets while exploring art galleries and antique shops, pop into a bar pouring punchy rum drinks, and have a taste of the fresh catch at any number of eateries.



Galveston always manages to reinvent itself and draw travelers eager for a warm breeze and good bite to eat.

EAT

After the morning sun has brightened the island, make your way to **Mosquito Café,** where a Latin-influenced breakfast comes in the form of huevos rancheros and corned beef hash tacos. Meanwhile, **ShyKatZ Deli & Bakery** serves breakfast plates and omelets of all stripes in portions fit for Texas. Swapping prescriptions for classic diner fare, **Star Drug Store** has bragging rights as the state's oldest pharmacy; a horseshoe-shaped marble counter is the welcoming centerpiece.

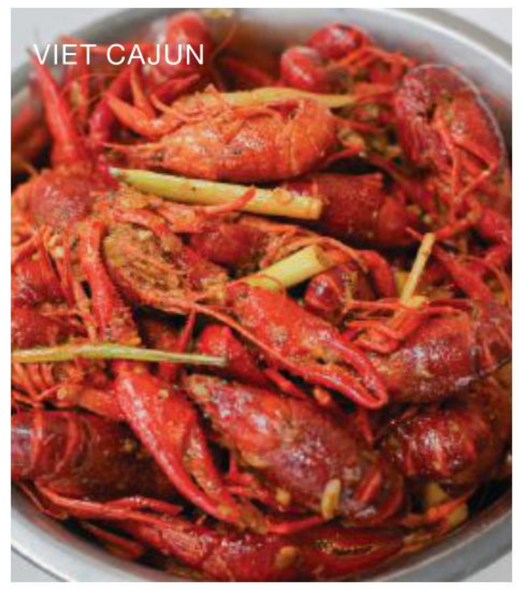
Come lunchtime, downtown's **Little Daddy's Gumbo Bar** captures the essence and flavors of neighboring Louisiana. Cozy up at the bar for a bowl of gumbo and order of pistolettes (crawfish étouffée-stuffed bread balls). A short drive along Seawall Boulevard brings you to **Viet Cajun,** where pho and banh mi share the menu with fried seafood doused in thai chile and lemon pepper.

In need of an afternoon pick-me-up? **MOD Coffeehouse** pours lattes and flat whites in a downtown building that dates to the 1850s, while **Gypsy Joynt Jive**'s bohemian feel matches its funky and over-the-top selections like the sweet tooth-indulging S'Mortella—coffee with Nutella syrup and marshmallow fluff that's topped with a small tribe of Teddy Grahams. But save time for **La King's Confectionery,** a throwback candy store and soda fountain where Texas' first ice cream brand, Purity, was founded in 1889. Savor a scoop and watch candymaker Ernest Torres pull fresh saltwater taffy on antique equipment.

For dinner, **Gaido's** 108-year history makes it an island institution. Order the creamy shrimp bisque followed by the sautéed parmesan snapper. Feeling something more casual? Gulf oysters reign at the **Black Pearl Oyster Bar.** A raw dozen or two pair well with cold brew,



LITTLE DADDY'S GUMBO BAR


VIET CAJUN

PHOTOS CLOCKWISE FROM TOP LEFT: NORMA MEDINA; MAGGIE KLOSS; NORMA MEDINA; THUY NGUYEN; COURTESTY OF LITTLE DADDY'S GUMBO BAR


CARR MANSION



or try one of the three roasted iterations like the Oysters Haelen, topped with crabmeat. New to the Galveston food scene is **Fish Company Taco,** where chef-owner Daya Myers taps Asian, Latin, and Southern flavors for creative taco options. Order a fish taco—the blackboard tells you what's fresh—and choose from styles like korean (kimchi paste, gochujang, cilantro) and dirty south (corn relish, pimento cheese, crumbled Zapp's Spicy Cajun Crawtator chips).

DRINK

Island time calls for imbibing, and here there's something for every palate. **Daiquiri Time Out** has joined the craft cocktail scene with a menu of classics, plus an adventurous rotating list. (You may find an entire banana as your drink's garnish.) **Beerfoot Brewery** rests along Seawall Boulevard; its craft beer and coastal view make it an easy choice after a day on the beach. Want to drink with the locals? Head to **Press Box,** the dive bar of choice, or to **Old Quarter Acoustic Cafe.** Owned by musician Wrecks Bell—bassist for blues legend Lightnin' Hopkins—and singer-songwriter Townes Van Zandt, the watering-hole-meets-music-venue has been a songwriter's haven since the 1960s.

STAY

With its grand facade and elegant coastal interior, the Greek Revival **Carr Mansion** exudes charm. Built in 1866, it survived the 1900 hurricane and was once a summer home for former Texas Governor Richard Coke. The building recently underwent a top-to-bottom renovation, opening last year as a bed and breakfast complete with eight rooms each named for a previous resident of the mansion (the Church Lady, the Grocer, the Socialite) and a seaside-themed bar that hosts a happy hour for guests.

AT A GLANCE

Mosquito Café
628 14th St.
mosquitocafe.com

ShyKatZ Deli & Bakery
1528 Ave. L
shykatz.com

Star Drug Store
510 23rd St.
galvestonstardrug.com

Little Daddy's Gumbo Bar
2107 Postoffice St.
littledaddysgumbobar.com

Viet Cajun
8910 Seawall Blvd., Ste. E
viet-cajun.com

MOD Coffeehouse
2126 Postoffice St.
modcoffeehouse.com

Gypsy Joynt Jive
2411 Strand St.
gypsyjoynt.com

La King's Confectionery
2323 Strand St.
lakingsconfectionery.com

Gaido's
3828 Seawall Blvd.
gaidos.com

Black Pearl Oyster Bar
327 23rd St.
(409) 762-7299

Fish Company Taco
1914 23rd St.
(409) 220-3245

Daiquiri Time Out
2701 Market St.
dtogalveston.com

Beerfoot Brewery
2816 Ave. R 1/2
beerfootbrewery.com

Press Box
2401 Postoffice St.
(409) 765-5958

Old Quarter Acoustic Cafe
413 20th St.
oldquarteracousticcafe.com

Carr Mansion
1103 33rd St.
carrmansion.com

MEET A LOCAL: KATIE GUINDON



Gulf Champion

BY CODY NEATHERY // PHOTO BY NORMA MEDINA

For two decades, Katie Guindon and husband, Buddy, have sold fresh Gulf seafood to locals, tourists, restaurants, and grocery stores out of Katie's Seafood Market on Galveston's back bay. The veterans of the hospitality industry—Katie worked as a hotel's beverage manager; Buddy owned a bar—began by selling daily catches to the market's previous owners before purchasing it themselves in 1998. Now with several vessels dubbed the Mosquito Fleet, Katie oversees daily operations for the market while working toward opening their first restaurant, Katie's Seafood House.

"Having a restaurant and seafood market so close will help us supply the freshest product."

How did you decide to get into the restaurant business?

The idea of getting into the [industry] has always been a passing thought, but when a building next to our market became available, things started falling into place. None of us felt like we knew enough about the restaurant business, so we reached out to a local chef, Mary Bass. We feel having a restaurant and seafood market so close will help us supply the freshest product—boat to restaurant.

You and Buddy also champion sustainable seafood efforts. What's your involvement?

Buddy helped form Gulf Wild, a nonprofit geared toward the support of Gulf fishermen with respect to the ecosystem. Our fish are tagged when they are unloaded, allowing the customer to search electronically for their catch's tag. They see details in real time of who caught it and when. We also helped develop Share the Gulf, an organization of chefs, restaurant owners, commercial fishermen, fish vendors, and people who support sustainable seafood.

Much like the island, you've faced your share of natural disasters (namely hurricanes). How do you prepare—and then bounce back?

We've learned to act accordingly with the knowledge that storms can change direction and strength very quickly. My husband and his captains move the fishing boats while we pack as much of our products as possible. Then we get back up and running as soon as we can. Keeping our employees working is important to us—they have families too. So we look for opportunities to help out in the community while keeping them on the payroll. As for us, we have friends in the seafood business in other states and we all work together when storms or disasters happen. You learn to adapt.


FEEL FREE TO MAKE OUR HISTORY AN
UNFORGETTABLE PART OF YOURS.
SAVANNAH
EST. 1733
VISITSAVANNAH.COM
THIS ISN'T ORDINARY. THIS IS SAVANNAH.
WORMSLOE HISTORIC SITE

EXPERT PICKS: SARAH ADAMS

Party Planning for Real People

By Emily Storrow // Illustrations by Kristen Solecki

Southerners love to entertain (and we have the porches to prove it). Perhaps no one knows this better than Sarah Adams, a native of Sullivan's Island, just east of Charleston, who's made a career of cooking for folks and hosting fêtes. After getting her start in some of the Holy City's top kitchens, she co-founded Bad Bitches, a dinner party series that raised continuing education funds for women in food and beverage, to the tune of $60,000 in six months. Three years ago, convinced there's a better way to cater, she launched Curated Dining. While she'll cook for as many as 200 people, she prefers to go smaller. (The perfect party, she says, is between thirty and sixty.) Needless to say, she's got the hosting game down pat—but she's also not afraid to throw a few curveballs, like warming a pizza on a waffle iron for her brunch squad. Read on for her best entertaining tips—for real people.



Entertaining isn't just about food and drink. "It's about people having a good time together—everything else is just a bonus."

What have restaurants taught you about entertaining?

I think fine-dining restaurants are like home entertaining. A hostess is there at the front to greet you with a smile and make sure your experience is seamless. They don't want you to think at all. They want you to walk in and have it flow perfectly, for everything to be there when you need it. That's how you want people to feel when they walk into your home.

What do people get wrong about throwing parties?

People think that's when they should pull out some crazy thing they have never done before, and that's the wrong way to think about it. When you're entertaining, there are a lot more variables involved. So the more variables you can take away, the better. That's the time you really use the dishes that you know back and front. A lot of times people are like, "I'm going to try a beef wellington," when they've never made a beef wellington before. And that's not a great idea.

People always wonder how much booze to buy. What's your rule of thumb?

Buy more and you can return it. (Just don't chill it.) You know your crowd better than anyone, but I hate running out of alcohol. And I don't like running out of ice. Just stick the extra bottles in the closet and bring them out as you need them. And that way, there also won't be bunch of half-opened bottles.

Nowadays, you basically throw dinner parties for a living. What made you want to start Curated Dining?

People make excuses for catering. Their expectations are lower, and I want to break that. My goal is to provide the same high-end, quality food that you'd get at a restaurant around town and bring it to you. The menu isn't the same over and over again—it's bespoke to whoever is doing the event and specific to the time of year. I work with a lot of event planners to create something cohesive and special for that client. I've focused on going smaller, because I'm cooking at every single one of my events.

Any calamities along the way?

We had someone steal a truck one time. I was doing an event with [event planner] Lauren Fox. The night before, Lauren had packed up all the décor in a truck. And there was a guy who was supposed take the truck from point A to point B. But he never got to point B. We didn't find the truck for about five days. We had to get all new stuff that morning. But at the end of it, no one knew. Even everyone working the event didn't know.

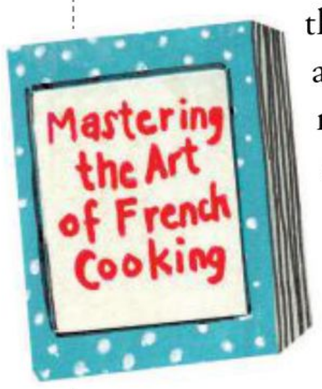
What's a sure-fire sign of a good party?

If everyone's Ubering home.

Entertaining Essentials

CHOOSE JULIA CHILD OVER PINTEREST

Sure, the internet makes it easier than ever to get your hands on free recipes. "Unfortunately, that includes a massive amount of untested recipes or ones that really aren't great," Adams says. She'll always be a fan of Julia Child, but for home cooks seeking time-honored sources with a slew of online recipes, she recommends Martha Stewart and the *New York Times*.



TAKE YOUR MENU TO THE WINE STORE WITH YOU

Adams knows a thing or two about wine, but she still turns to the professionals when playing host. "Let them know what kind of party you're having, talk about the food, and tell them your budget." And really—don't be afraid to emphasize your budget. "They don't care how much you're going to spend," she says. "The people working it that wine shop aren't going home and drinking a $30 or $40 bottle a night. Everyone in F&B is trying to find that best-bang-for-your-buck wine."



CURATE A BOMB PLAYLIST

Entertaining isn't just about food and drink. "It's about people having a good time together—everything else is just a bonus," Adams says. "You can set whatever tone you want simply by picking the right music. If I'm having ramen, I'll go '90s R&B. Brunch is a Spotify playlist called 'Hanging Out and Relaxing.' And when in doubt, play the Stones."

ALWAYS HAVE FRESH FLOWERS

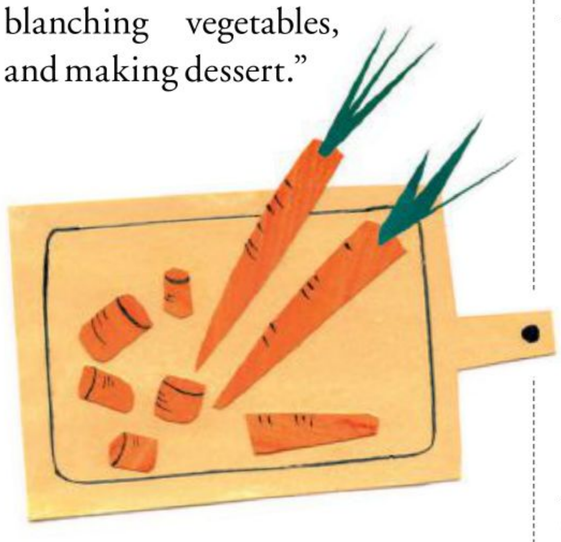
Adams is a big fan of having beautiful blooms at home. "Not only do they bring joy, but if you've got great flowers you don't have to do much else," she says. And there's no reason they can't be affordable: "Just grab some hydrangeas from the grocery store and you're golden."

QUALITY OVER QUANTITY

Great dinner parties are simple dinner parties. "Don't think you have to make ungodly amounts of food," Adams says. "If you make one or two things well, people are going to be happy." This time of year, she recommends a one-pot classic: paella. Filled with spring peas, asparagus, and shrimp, it's a showstopper that celebrates the bounty of the season.

PREP, PREP, PREP!

Why have folks over if you're going to be stuck in the kitchen the whole time? Take a cue from chefs and prep to death. "Most people would be surprised at how little food is prepared to order in a restaurant," Adams says. "Do yourself a favor and do as much as possible before people arrive. This includes cutting everything, blanching vegetables, and making dessert."





TAKE HELP WHEN IT'S OFFERED

When somebody offers to bring something, take them up on it. (Remember: You'll always need a bag of ice, Adams says.) For a larger party, she'll even hire out a bartender or cleaning service for the next day. "It allows you to enjoy your party too."

STOCK UP ON ZIP-TOP BAGS

When an event is over, Adams wants it to be over. "I store as much prep and food as I can in Ziploc bags. That way I'm not washing and keeping track of lots of Tupperware," she says. Her other storage favorite is quart containers—Chinese takeout style. Because: universal lids.

HAVE A PARTY TRICK

"For some people it's a napkin fold; for others it's sabering a bottle of bubbles. No matter what your party trick is, everyone should have one in their arsenal," she says. "I recommend taking to YouTube to find your source of wow."

CASCADE PODS ARE YOUR FRIEND

"When I was a dishwasher, I knew as long as I could keep the dishwasher full and running, I wouldn't get in the weeds. With these things, there's no pre-rinse involved. They're a gift from above." (No dishwasher? She recommends a hack from friend Nathalie Dupree: Toss your dirtys in a cooler filled with hot soapy water and stow it away until your company leaves.)

DON'T BE AFRAID TO BE KITCHSY

Entertaining is about having fun, after all. Take a waffle iron-warmed pizza Adams served at brunch recently. (It was leftover from the night before—"we pulled a move that I hadn't done in ten years: ordered a pizza at midnight and woke up to my doorbell ringing. I threw it in the fridge and went back to sleep.") It was a hit.



LIGHT THINGS ON FIRE

There's something magical about fire, Adams says. "Maybe it's the movement, maybe it's the light, maybe it's the destructive power—who knows?" Try incorporating a flambé or flaming cocktail into your menu. Or if you've got the setup for it, "nobody's ever been mad at a bonfire."



32 Legare Street | Sword Gate House
South of Broad | $14,990,000
Deborah C. Fisher 843.810.4110



1926 Maybank Highway
James Island | $5,999,000
Deborah C. Fisher 843.810.4110



91 & 91 ½ East Bay
South of Broad | $5,499,000
Deborah C. Fisher 843.810.4110



330 Concord Street, Unit 12F & G
Dockside | $2,895,000
Patricia Byrne | Deborah C. Fisher | 973.868.1039 | 843.810.4110



128 Bull Street, Unit B
Harleston Village | $2,199,000
Deborah C. Fisher 843.810.4110



14 Queen Street
French Quarter | $1,995,000
Cheryl Kaynard 828.216.5713

HANDSOME *Properties*

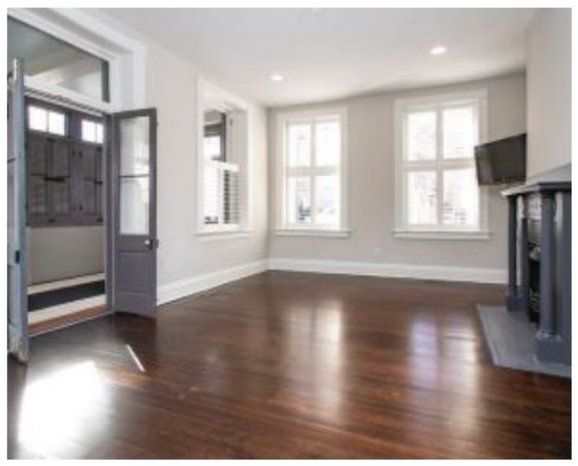
COLLECTIBLE *Real Estate*



26 Mary Street
Wraggborough | $1,485,000
Deborah C. Fisher 843.810.4110



3 Chisolm Street, Unit 305
South of Broad | $1,450,000
Deborah C. Fisher 843.810.4110



38 King Street, Unit A
South of Broad | $1,099,000
Deborah C. Fisher 843.810.4110



38 King, Unit B
South of Broad | $1,050,000
Deborah C. Fisher 843.810.4110

Deborah C. Fisher, Broker in Charge
HandsomeProperties.com | HandsomePropertiesInternational.com | HandsomeHomes.com
Midtown | 843.727.6460 285 Meeting Street, Charleston, SC 29401
South of Broad | 843.727.6460 53 Broad Street, Charleston, SC 29401

Fill your heart. Feed your soul.

There's a reason San Antonio is the 2nd city in America to be named a Creative City of Gastronomy by UNESCO and is celebrated as one of the most compelling food destinations in the country: our distinct, diverse and delicious food scene. Dive into all things delectable at visitsanantonio.com.


Pharm Table


Clementine


Cured


Ácenar

©2019 Visit San Antonio

SAN ANTONIO

VISITSANANTONIO.COM

SAN ANTONIO
CITY OF GASTRONOMY

San Antonio

NEIGHBORHOOD GUIDE

CULINARY

THE CULINARY SCENE IS EXPLODING in San Antonio. The culinary palette derives from the influence of European and Mexican traditions of generations ago. New arrivals who settled here introduced us to fragrant spices, cooking styles reflecting both heritage and innovation, and foods of exotic lands. Chef owned restaurants abound in hot neighborhoods such as **Pearl,** a development just north of downtown with more than 15 independent and well-curated establishments bursting with international flavors.

CULTURE

SAN ANTONIO IS A CITY FULL of history and culture as well as exciting change and revitalization. Step back in time to a storied past of Spanish missions and the old west frontier at the **UNESCO World Heritage Site** including Missions San José, Concepción, San Juan Capistrano, Espada, and San Antonio de Valero (the Alamo). Or stroll through world class museums and galleries to discover breathtaking works of art.

ENTERTAINMENT

ENTERTAINMENT ABOUNDS in San Antonio. Visitors enjoy everything from superstar concerts to thrilling theme parks including Six Flags Fiesta Texas and SeaWorld San Antonio, to sports including soccer and the NBA Spurs, and special events including more than a dozen music and food festivals and the 11-day celebration Fiesta San Antonio. Add the world class San Antonio Zoo, The DoSeum, The Witte Museum and more.

SAN ANTONIO
CITY OF GASTRONOMY

SAN ANTONIO'S CULINARY LANDSCAPE inspired a comprehensive effort to apply for the **UNESCO** designation. As of October 31, 2017, San Antonio was designated **Creative City of Gastronomy** and is a part of the **UNESCO Creative Cities Network (UCCN)**. San Antonio is only the second city in the U.S. to earn this distinction, and the first in Texas. This designation signifies San Antonio's place as an international culinary destination. Deep and culturally diverse traditions, beginning with the agricultural techniques of the Native American peoples who lived here for thousands of years, continue to grow and showcase culinary innovation.



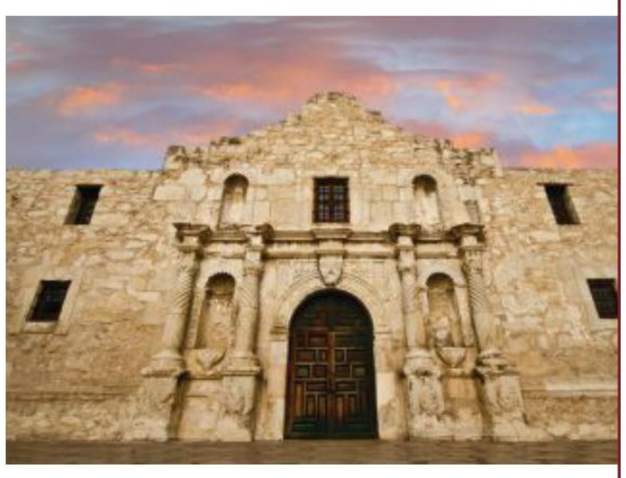
RIVER WALK // DOWNTOWN

River Walk

Sightseeing, shopping, food and fun—all on this world-renowned 15-mile urban waterway. Explore by foot along the river's walkway path or jump aboard a river barge for a ride and guided tour. Along the way, shop at local favorites, stop to drink and dine and immerse yourself in history at the UNESCO World Heritage Site.

The Alamo

Centrally located on Alamo Plaza, the Alamo features interactive tours and exhibits and hosts reenactments of the Texas Revolution. Visitors are invited to rediscover the gem of Texas history, stroll through the complex and Alamo Gardens, then head to the River Walk.



Boudro's

At Boudro's Texas Bistro, settle into a cozy table along the River Walk, enjoy a prickly pear margarita, and delight in a tableside guacamole presentation that is a San Antonio treasure.



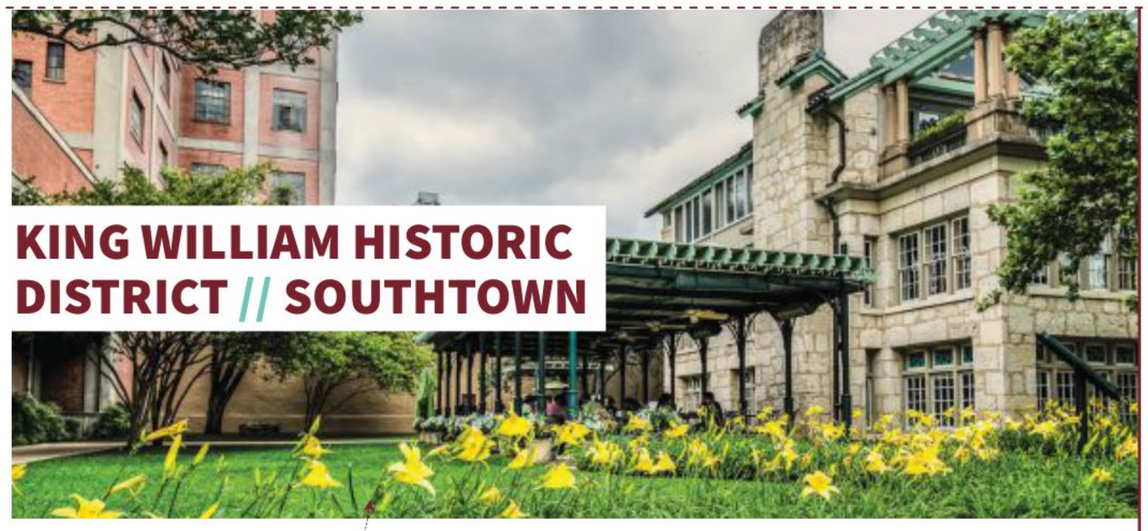
Pharm Table

Organic, seasonal, local and absolutely delicious! Pharm Table offers a gluten, sugar and dairy free menu without compromising on taste. Chef Elizabeth Johnson presents a farm-to-table culinary experience unlike any other.



SAN ANTONIO

For more information, go to
www.visitsanantonio.com.



KING WILLIAM HISTORIC DISTRICT // SOUTHTOWN

Guenther House

History has never tasted so good! Enjoy American classics in the original tea room, dining room or the outdoor arbor areas with delicious daily breakfast, lunch and bakery offerings.

Mission San José

Established in 1720, San José y San Miguel de Aguayo is the largest mission in San Antonio. When visiting, be sure to look for flying buttresses, carvings and the famed "Rose Window," a superb example of Spanish Colonial ornamentation.



The Frutería

The Frutería's atmosphere tips its hat to Mexican artisans with a contemporary yet casual space anchored by the use of vibrant colors and textures. By day, the menu offers fresh fruit cups and smoothies. By night, the restaurant transforms into a Botanero offering Mexican tapas.





WESTSIDE

San Pedro Creek Culture Park

The San Pedro Creek Culture Park features the works from popular local artists. Murals, ceramic art, tiled benches, and historical text and poetry depict the colors of San Antonio's vibrant history. It's been restored from a drainage ditch into a thriving ecosystem.

Mi Tierra Café y Panadería

This Tex-Mex restaurant, Mexican bakery and source for live Mariachi entertainment is open 24 hours! Locals and tourists come here for authentic Mexican food and a warm Texas welcome.



The Guadalupe Cultural Arts Center

Learn about and take part in preserving and promoting Latino, Chicano, and Native American culture in San Antonio. Enjoy shows from their dance and theatre companies, absorb the culture through visual art, take a class or go to one of the annual cultural festivals!





MUSEUM REACH // PEARL DISTRICT

Pearl

Pearl is a mixed use space featuring retail, dining, picturesque green spaces, paseos, a riverside amphitheater and the third campus of The Culinary Institute of America. As a former brewery, Pearl reflects a vivid past while embracing the future.



Supper

At Supper Restaurant, Chef John Brand's approach is straightforward and creative, guided by flavor, what's in season and what feels good in the center of a table shared by friends. Find this gem inside Hotel Emma, a great hotel and cultural/culinary center of San Antonio.



Cured

Chef Steve McHugh uses the purest regional ingredients paired with organic methods. His restaurant is built on a foundation of lovingly hand-crafted cured foods from charcuterie to pickles.

THE GETAWAY: FAIRLANE HOTEL

Music City Mod

By Lia Picard



THE DINING ROOM AT ELLINGTON'S; THE HOTEL IS IN A 1970S-ERA SKYSCRAPER.



WHERE TO DINE

The lobby of the Fairlane Hotel is bright and airy but the tone shifts the second you step off the elevator at Ellington's Mid Way Bar & Grill, the hotel's swanky steakhouse on the fourth floor. With wood-slat ceilings, brown leather booths, and warm lighting, the space is masculine with a vibe that transports you to the 1970s. Even the cocktail menu harkens back to a time of martini-soaked lunches with a roster heavy on classics, like the aviation and bee's knees. Sidle up to the brass-rail bar at happy hour and you're just as likely to rub elbows with locals as you are fellow travelers.

While the kitchen works with local farms, this isn't the place to go for vegetable-forward dining and whimsical plating; the dishes at Ellington's are indulgent and uncomplicated. While dry-aged steaks are the restaurant's calling card, the house-made pastas are impressive. The squid ink bucatini is loaded with blue crab and dressed with a light lemon sauce that makes it a standout. But don't skip the starters: The roasted cauliflower is rubbed with togarashi spice and served over split pea puree—a slight char adds depth to the mild cauliflower and the pea puree gives the dish a touch of earthy creaminess. Stuffed with queso fresco and drizzled in a chimichurri sauce that packs a punch, the piquillo peppers are another memorable snack. For maximum swank, go on a weekend night to catch live jazz performances (which pair perfectly with a dry martini).

THE NEIGHBORHOOD:
Centrally located in Nashville's business and art district, the Fairlane is close to Broadway's honky tonks, but far enough away that you don't need earplugs to sleep. It's a short walk to the storied Ryman Auditorium and your choice of coffee spots, like the Frothy Monkey and the Well Coffeehouse.

THE VIBE:
Housed in a '70s-era skyscraper, the eighty-one room hotel draws inspiration from its former life as a bank. The lobby is lofty and modern with original travertine columns, terrazzo floors, and floor-to-ceiling windows that look out onto bustling Union Street. The two penthouses pay homage to the decade's playful side with hanging fireplaces and a smoked mirror ceiling.

THE DIGS:
In keeping with the hotel's cosmopolitan setting, the rooms are sleekly minimal with wood paneling, plush green velvet headboards, and a peek-a-boo marble shower. Punchy vintage lounge furniture makes for a nice reading nook.



CLOCKWISE FROM TOP: EL THRIFTY; GABRIELLE; BAR OTAKU

RADAR

Openings around the South

EL THRIFTY

Greenville, South Carolina

Combining a cafe, bar, and Mexican restaurant isn't necessarily new, but throw a co-working space, game lounge, and a nearly 10,000-square-foot property into the mix and you have the novel behemoth of el Thrifty. Located along the Reedy River, the gathering space includes activities like feather bowling, shuffleboard, and bocce ball.

COSTERA

New Orleans, Louisiana

Link Restaurant Group alums Brian Burns and Reno De Ranieri have struck out on their own with Spanish-inspired Costera. The pair, who earned acclaim at New Orleans mainstays Herbsaint, Cochon, and Pêche, fuse Spanish traditions with Louisiana ingredients in plates like roasted duck-chorizo paella and octopus a la plancha with black-eyed peas.

BAR OTAKU

Nashville, Tennessee

Modeled after Japan's izakayas—lively pubs made for unwinding over a drink with friends—Bar Otaku is serving up sake bottles and Japanese soul food dishes that are prime for passing around the table. The art at the restaurant is also a standout: It's adorned with 8-foot murals of characters from Japanese pop-culture drawn by Nashville artists.





PHOTOS CLOCKWISE FROM TOP: ANDREW CEBULKA; ANDREW CEBULKA; EMILY DORIO

GABRIELLE

Charleston, South Carolina

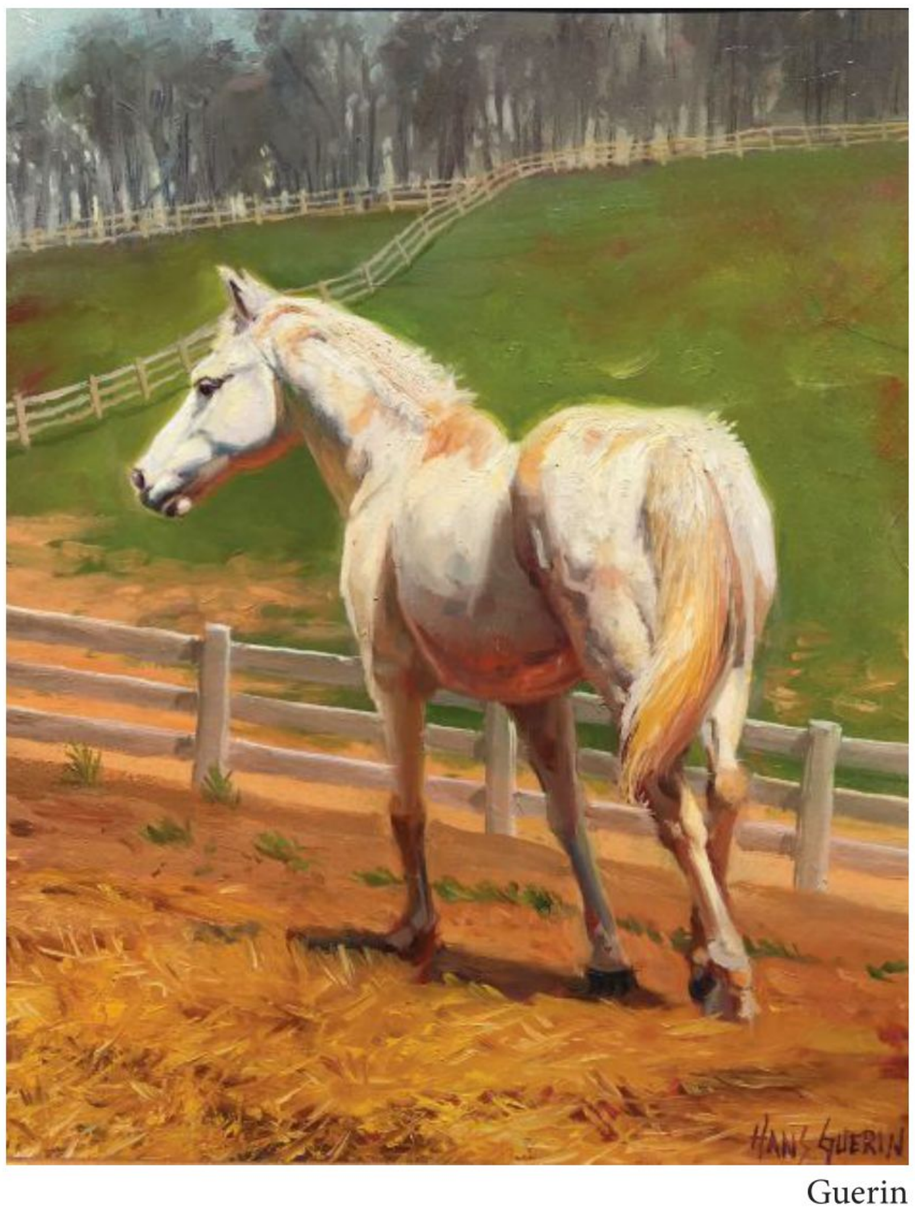
In the heart of downtown Charleston, two-story Gabrielle overlooks Marion Square in the long-awaited 179-room Hotel Bennett. Chef Michael Sichel—of New Orleans fame from his time at Crescent City institution Galatoire's—crafted the menu with nods to his NOLA background, like duck gumbo and a dinnertime eggs benedict.



Baarns

Dog & Horse

Fine Art & Portraiture



Guerin



Adams

102 Church Street Charleston, SC 29401 | 843-577-5500 | dogandhorsefineart.com



BECAUSE

a little salty air makes a great meal even better.

GULF SHORES & ORANGE BEACH TOURISM

Alabama's White-Sand Beaches

You'll find our restaurants offering an abundance of fresh Gulf-to-table seafood to satisfy any palate no matter how you like it served.

View or request a vacation guide

GulfShores.com / 877-341-2400



SOUTHERN MAKERS: CRAFT CAKES CLT

Cake as Canvas

By Keia Mastrianni // *Photos by* Anna Naphtali





Brigitte Oger plops a silken pile of buttercream onto a square of parchment paper. We're inside her brightly lit work space—a shared art gallery and kitchen called the Lab—in Charlotte, North Carolina. To the sounds of salsa music, she daintily dips a toothpick into a small container of food coloring and adds it to the glossy buttercream. With an offset spatula, she begins working the color in like an artist mixing paint, until the cream gives way to an earthy tone of cornflower blue. "Any darker and it would be denim," she says.

To watch Oger in the kitchen is to watch an artist at work. Her brain is a compendium of pastry techniques and Pantone swatches, a combination of skills that she uses to make edible works of art where cake is the canvas. Her Queen City-based business, Craft Cakes CLT, creates custom cakes for a wide audience including folks seeking gluten- and dairy-free options. She pulls out another bottle of food coloring and adds a few drops, this time mixing a bold cobalt blue that she'll use as an accent. Today's palette is Venetian-style, she says, reminiscent of the rustic tones and terra cotta textures of northern Italy. Pleased, she applies the freshly mixed shades to a four-tiered chocolate cake covered in vanilla buttercream. She tilts her shaved head to the side and begins spinning the cake stand round and round, moving the offset spatula in calculated motions, every flick of the wrist an artistic decision.



Oger works with focus and confidence, an assured woman who knew her path at an early age. Born and raised in Miami, the daughter of a Puerto Rican mother and a father with Greek, German, and French roots, Oger always knew she wanted to be in a kitchen. Her love of baking and cooking was spurred by early Food Network shows and nostalgic experiences, like when she and her mother would turn Pillsbury biscuit dough into cinnamon sugar doughnuts. At 8 years old, she was already entertaining her creative whims, jumping in the kitchen whenever an idea struck, sometimes to her mother's dismay. At 9, she met a pastry chef for the first time and got to "help" with a Halloween party, and by middle school she was making soufflés and knew she wanted to go to culinary school.

Oger eventually went to Johnson & Wales in Miami and quickly began working in kitchens. At every turn, she learned what she did and



didn't want to do, steadily shaping her ideals with every new experience. As a prep cook in a banquet kitchen, she understood very quickly that she was just another number. Plus, she constantly found herself near pastry, trying to catch a glimpse of the action. Once she recognized her true interest, she made the switch to the baking and pastry curriculum.

When the time came to find an internship, Oger knew she wanted to work in a cake shop. She found Divine Delicacies, a female-owned business and lively bakery chock full of Cuban women. Oger worked her way up the ranks, and learned how to fashion a cake into just about any object you could imagine—an intense period of that was both a blessing and a curse. Her time at Divine Delicacies fostered resilience, resourcefulness, and a community of Latina women that she never forgot. One thing she was pleased to leave behind? All that fondant.

In 2012, Oger and her partner moved to Charlotte after visiting North Carolina for a vacation. She finished her degree at the Johnson & Wales location in town and nabbed a job at a well-known catering company. Over the next four years, she would continue learning in a number of capacities—as a chef-instructor, executive pastry chef, and a patisserie employee.

But nothing held her attention. "I don't last in places very long," says Oger. "I either check out mentally or emotionally, and this is something you have to be passionate about. It started to settle in that I was going to have to do my own thing if I was going to be happy."

That meant finding a focus. So she returned to where she started, to that seminal internship in Miami, and decided to specialize in cake. "[Cakemaking] was always kind of like unfinished business," she says. "I thought, 'I've learned a lot in ten years, and I'm going to do it my way now.'" By this time, she was buzzing with cake research, well-connected to her local food community, and knew she wanted to bring a natural approach to baking. So she combined the informal color theory she learned at Divine Delicacies with her love of the abstract and began making cake her way.

"I pride myself on not being a typical cakemaker," Oger says. "I'm not dainty."

Today Oger exudes focus and contentment, her strikingly dark eyes studying the way each stroke of the spatula shapes her chosen canvas. "I pride myself on not being a typical cakemaker," she says. "I'm not dainty." But the completed cake—with its abstract strokes and contemporary palette—is beautiful, striking in its own way, just like its maker.

Clockwise from left: Brigette Oger lays the foundation for her signature four-layer cake; ready for frosting; the finished product; mixing colors.

NO DAIRY, NO PROBLEM

A traditional cake is the height of decadence, an indulgence spun from copious amounts of sugar, flour, eggs, and butter. Craft Cakes CLT takes a different approach, creating cake batters that are free of egg, dairy, and gluten. And it's not just special orders; this is how all of Brigitte Oger's cakes are made. She spent hours researching tips and techniques for vegan and gluten-free cakes and dialed in her approach to use ingredients sourced from her local community. Here's what's in her arsenal:

APPLESAUCE— Oger sources apples from Perry Lowe Orchards and cooks them down, skins and all, into a rosy applesauce that she uses in place of eggs in her cake batter.

AQUAFABA— Also known as garbanzo bean juice, Oger uses this liquid as another egg replacement. Its protein acts as a stabilizer.

COCONUT OIL— Instead of butter, Oger uses refined coconut oil to replace the fat in the cake batter. (But choose refined oil, she says, to avoid making everything taste like coconut.)

OAT MILK— There are a ton of milk alternatives, but Oger chose oat milk for its mild flavor.

Lovers of buttercream, don't fret. Oger still makes a decadent icing from local eggs and cultured butter. Vegan cakes, meanwhile, are coated in a dairy-free chocolate ganache or coconut maple cream frosting.

Where the sunset and gentle breeze are complimentary.

Life is different in Mount Pleasant. Here, you can start your day sipping morning coffee while watching the sun rise over the harbor. Then, sneak away to the beach or visit one of our many waterfront parks. In the evening, travel to Shem Creek by water and enjoy the nationally-recognized cuisine and unforgettable views. Get in on the local action, and discover Mount Pleasant's magic.

For more information visit ExperienceMountPleasant.com

Mount Pleasant
SOUTH CAROLINA

South Carolina
Just right.







STEVEN SHELL

LIVING

BORN IN LONDON ENJOYED AROUND THE WORLD
EST. 1992



Mount Pleasant, SC
640 Coleman Boulevard
843.216.3900
stevenshellliving.com

Raleigh, NC
2030 Clark Avenue
919.803.1033
@stevenshellliving

CASE GOODS,UPHOLSTERY, LIGHTING, RUGS, ACCESSORIES AND OBJETS DE VERTU!

Days are longer.

Hours are happier!

>> JOIN US FOR HAPPY HOUR M-F 4-7PM

SHEM CREEK | MT. PLEASANT

TAVERNANDTABLE.COM

TAVERN & TABLE

100 CHURCH STREET
MT. PLEASANT, SC 29464

P. 843.352.9510

LUNCH, DINNER, HAPPY HOUR,
COCKTAILS & SUNDAY BRUNCH

ALL MENUS AVAILABLE ONLINE



AT HOME

FEATHER YOUR NEST WITH SOUTHERN SUSTENANCE

BELLY UP 34 | THE DISH 38 | LARDER 40 | EASY DOES IT 44 | BOOKSHELF 46

[PHOTO BY ANDREW CEBULKA]

READY FOR DERBY DAY?
OUR MINT JULEP PUNCH WILL GET YOU IN THE MOOD.
FIND IT ON PAGE 34.

+RECIPES
+MUSINGS
FROM
SOUTHERN
KITCHENS



MUDDLE NO MORE

By Lia Grabowski
Photos by Andrew Cebulka
Prop styling by Angela Hall

YOU CAN'T HAVE a Kentucky Derby party without a slew of mint juleps, but mixing up the mint-muddled concoction of bourbon and crushed ice can trap you behind the bar. While beverage pro Davy Butterworth spends Derby Day slinging juleps for the masses at Louisville's Decca, he shares tips to free you from endless muddling and measuring when hosting your own get-together. They start with taking a batch approach: A syrup makes quick work of infusing mint flavor, and putting the punch ingredients together early makes assembly a cinch when guests arrive. Dilution in a julep is key, so grab a mallet and take out your party stress on the ice until it's broken down into small pebbles. And never skimp on the signature garnish: "The first thing you should notice is the mint, which almost overwhelms your senses," Butterworth explains, so flick the sprigs against your wrist to release their natural oils before topping the drink.

ABSENT-MINDED DERBY
1 liter Old Forester Signature bourbon
8 ounces mint syrup (recipe follows)
4 ounces soda water
1 ounce lime juice
¾ ounce Herbsaint
Garnish: Mint sprigs, powdered sugar

In a large pitcher, stir together all ingredients except garnishes. To serve, pour into a glass or julep cup filled with crushed ice and garnish with a mint sprig and powdered sugar.

Mint Syrup
¼ cup mint leaves
1 cup organic cane sugar

In a small pot, heat 1 cup water, then steep mint leaves for 5 minutes. Add cane sugar and heat until sugar dissolves and mint leaves wilt. Set aside to cool. Strain leaves and refrigerate syrup until ready to use.



2019 Mississippi Food Festivals

Catfish in the Alley
March 30, Columbus

Que on the Yazoo
May 3-4, Greenwood

Mississippi Food & Wine Festival
June 14-16, Jackson

Biloxi Seafood Festival
September 14-15, Biloxi

Hot Tamale Festival
October 17-19, Greenville



From the picturesque Gulf Coast beaches to the expansive Delta farm lands and rolling northern hills, Mississippi's diverse landscapes are dotted with authentic cultural offerings, such as preserved antebellum architecture and lively juke joints and their ever-permeating sounds of soulful blues.

These uniquely Mississippi experiences extend to include restaurants serving up some of the South's most celebrated culinary delights. From fresh Gulf Coast seafood to Delta specialties like tamales and farm-raised catfish, a Mississippi menu is delectably distinct with recipes perfected over generations. You'll find the way we cook is the way we live—richly, deeply and joyfully.

The Magnolia State welcomes you to experience an unmatched cultural escape filled with unforgettable tastes, sights, sounds and experiences.

Don't miss out. Discover how Mississippi can inspire you, from your taste buds to your soul.

VISITMISSISSIPPI.ORG/DONTMISSOUT

DELTA MEAT MARKET - CLEVELAND, MISSISSIPPI



DOE'S EAT PLACE - GREENVILLE, MISSISSIPPI



MARY MAHONEY'S - BILOXI, MISSISSIPPI



Unless you live in the mountains, creasy greens can be tough to find. Arugula and watercress are close seconds.

SOFT-SHELL FEVER

RESTAURANTS start fielding the inquiries in earnest sometime in March: "Y'all have soft-shells?" Once a rite of spring reserved for coastal dwellers, molting blue crabs now inspire the kind of anticipation among the dining public usually reserved for the next *Game of Thrones*. And while we're largely at the mercy of nature to determine when the crustaceans will shed their shells, we needn't depend on restaurants to keep us in softies all spring. Cooking them at home is easy. It's cleaning the critters that stops many of us in our squeamish tracks. You could ask your fishmonger to do the dirty work, but Clayton Rollison, chef-owner of Lucky Rooster Kitchen + Bar in Hilton Head, South Carolina, who grew up on the island, looks at it as an opportunity to get closer to the source of our food. It's crucial that the crabs are alive when you buy them. Touch them and if they move, albeit sluggishly, you're good. As a kid, Rollison ate soft shells between two pieces of squishy white bread; at Lucky Rooster he serves them over kilt greens. It's an homage to spring across two cultures of the South, he says. "A dish of Appalachia and the Gullah-Geechee."

Photo by Jason James

GRILLED SOFT-SHELL CRABS WITH KILT GREENS

Clayton Rollison of Lucky Rooster Kitchen + Bar, Hilton Head Island, South Carolina

Serves 2

4 soft-shell crabs
1 pound bacon (let sit at room temperature for 15 to 20 minutes before cooking)
1 pound creasy greens (or substitute watercress or arugula)
1 cup hominy
½ cup pickled vegetables
2 teaspoons dijon mustard
5 tablespoons apple cider vinegar
¼ cup olive oil
Coarse sea salt and black pepper to taste

1 Clean the crabs: Rinse crabs under cold water and use a small brush to remove any dirt. Using sharp kitchen scissors, cut off the face just behind the eyes, then lift the edges on either side of the cut to reveal the gills and snip those off as well. Flip the crab over and pull off the triangle-shaped apron.

2 Add bacon to a large skillet, then turn heat to medium. Cook until crisp, about 8 to 12 minutes. Transfer to a paper towel-lined tray to cool, then chop. Reserve bacon fat—you'll need about a half cup for the greens.

3 Combine chopped bacon, greens, hominy, pickled vegetables, mustard, and vinegar in a metal bowl (the vessel must be metal, so use a pot or pan if necessary). Set aside.

4 Heat a large cast-iron or nonstick pan over medium-high (or prepare a charcoal grill). Brush crabs with olive oil and season with salt and pepper. Cook crabs, turning every couple of minutes and brushing with additional oil as needed, until they turn bright orange and are cooked through, about 7 to 9 minutes.

5 While the crabs are cooking, heat ½ cup bacon fat in a small pot or pan (for safety, the fat should not fill the pot or pan by more than one-third). Heat over medium-high until you see wisps of smoke. Carefully pour the grease over the greens and stir gently, wilting the greens. You should hear the greens fry a little. Serve soft-shells alongside kilt greens immediately.







SKIP THE FARM

Go Straight to Table

Nestled in the shadows of Virginia's Blue Ridge Mountains, Boar's Head Resort invites you to experience a chapter of our storied legacy. The newly renovated Mill Room Restaurant conveniently bypasses the farm and harvests all of the restaurant's salads directly from our backyard hydroponic garden. Combine the timeless ambience of our fine dining with luxurious accommodations and warm-spirited service to attain an overnight experience like no other. To save 15% off your next stay, visit the Instant Rewards section of our website or call (888) 710-0922.

CHARLOTTESVILLE

BOAR'S HEAD

RESORT

WWW.BOARSHEADRESORT.COM

Owned and operated by the University of Virginia Foundation

JUST ADD BOOZE

Party on: These bottles bring the flavor

Photo by *Andrew Cebulka*
Prop styling by *Angela Hall*

1. LANGDON'S ORIGINAL TONIC

Ace Basin Cocktail Co.
Charleston, South Carolina

When an old-school family recipe starts getting bottled, you know it must be good. This tonic is the real deal, infusing cinchona bark with citrus juice and spices.
acebasincocktailco.com

2. CUCUMBER MOJITO MIXER

Barcoop Bevy
Charleston, South Carolina

This one's more versatile than it sounds. Add white rum to have mojitos on deck in a jiff, or go the gin route for a southside. (Vodka works too, but there's no fancy name for that.)
barcoopbevy.com

3. TWO IN THE BUSH SHRUB

Old North Shrub
Shelby, North Carolina

Spring strawberries, sourced exclusively from farms in the Carolinas, are the star here. Quenchy and with just enough spice to keep things interesting, consider it your gateway shrub.
oldnorthshrub.com

4.ONYX DELIGHT SYRUP

Pink House Alchemy
Fayetteville, Arkansas

This syrup with honey, cinnamon, and vanilla takes a cup of joe to the next level (in fact, it was crafted for nearby Springdale's Onyx Coffee Lab to use in its lattes). Irish coffee for dessert, anyone?
pinkhousealchemy.com

5. TRUE KOLA SYRUP

Pratt Standard Cocktail Co.
Washington, DC

Mixed with club soda, this kola syrup—made from kola nuts and flavored with vanilla and warming spices—is a natural substitute for cola in any cocktail. But as a replacement for simple syrup, it adds a rich, unexpected depth.
prattstandard.com



THE SCIENCE OF ENTERTAINING

Here's the thing: You don't always need to go the extra mile. And cutting corners doesn't have to mean skimping on quality—especially when it comes to cocktails. These days, there are plenty of small-batch tonics, syrups, and shrubs that do the heavy lifting for you. Just add booze. (Or not—each of these bottles makes a mean drink mixed with nothing more than club soda.)



Sip, savor and explore authentic historic attractions, arts, wineries, breweries, the great outdoors and award-winning dining. The perfect getaway, right off the beaten path.
visitfred.com

Fredericksburg℠
TIMELESS.
SPOTSYLVANIA STAFFORD

COMING SOON TO A NEIGHBORHOOD NEAR YOU*

*IF YOU LIVE NEAR THAT NEIGHBORHOOD

CHICKEN&

NC FRIED
CHICKEN AND
RI SHORE FOOD

OYSTERS&

NC•RED

1205 THOMAS AVE.
CHARLOTTE,
NC 28205

BUBBLES&

SEAFOOD&

NC•RED arriving soon to Plaza Midwood serving New England shorefood and southern influenced fare.

HOTEL
BENNETT
CHARLESTON



Craft cocktails for craft palates.

Three bars. One location.

This is where you come to live, eat and relish in a most memorable experience.

Visit HotelBennett.com | 855.860.4355 | 404 King St. Charleston, SC 29403

SALTINE DREAM

The pantry classic steps out of its box

Photo by Andrew Cebulka
Photo styling by Angela Hall

Party Snack Saltines

Preheat oven to 250 degrees. Cut 12 slices bacon in half crosswise and measure ½ cup brown sugar into a bowl. Lay 24 saltine crackers on a large rack set over a tin foil-lined baking sheet. Scoop about ½ tsp. brown sugar onto each cracker, then wrap with a piece of bacon, overlapping edges as little as possible. Return crackers to rack and bake until crisp, about 2 hours.

Salty-Sweet Lemon Bars

Preheat oven to 350 degrees. Crumble 1 sleeve saltine crackers in a food processor, then add ½ cup softened butter and 2 tbsp. light corn syrup and pulse until combined. Press mixture into a 9x9-inch baking dish and bake for 15 minutes. Let cool. Next, beat together 2 cups sugar, 4 eggs, ½ cup freshly squeezed lemon juice, and 2 tbsp. lemon zest until blended, then fold in ¼ cup flour, 1 tsp. baking powder, and a pinch kosher salt. Pour filling over crust and bake until set, about 25 minutes. Chill overnight before serving.

Saltine-Crusted Chicken Fingers

Preheat oven to 375 degrees. Finely crush 1 sleeve saltine crackers and combine with 1 tbsp. dried oregano, 2 tbsp. melted butter, and 1 tsp. each garlic powder, salt, and pepper. In a shallow dish, beat 2 eggs. Cut 2 chicken breasts into strips. Dip chicken strips into egg, then saltine mixture to coat. Arrange on a baking sheet and bake for 15 to 20 minutes.

Finish these with a shower of powdered sugar.

Dig in

TO OUR DIGITAL EDITION



Purchase the *Local Palate's* Digital Edition for only $9.99!

You'll have access to the latest on the people, places, and food that make the South the country's hottest culinary region on any electronic device!

Order online **digin.thelocalpalate.com**
or purchase through the **App Store.**

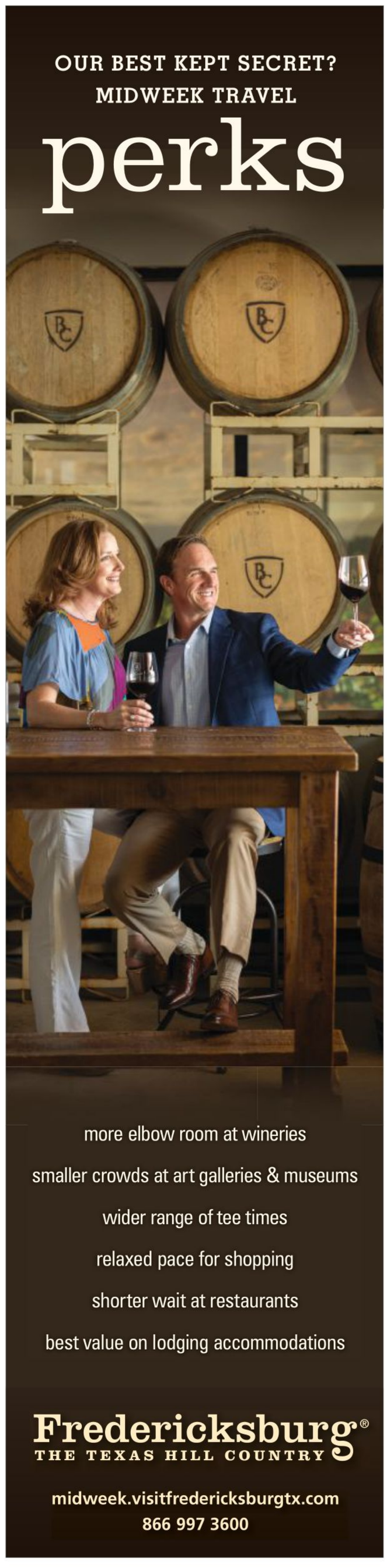
tlp FOOD CULTURE OF THE SOUTH

Download on the App Store

ANDROID APP ON Google play

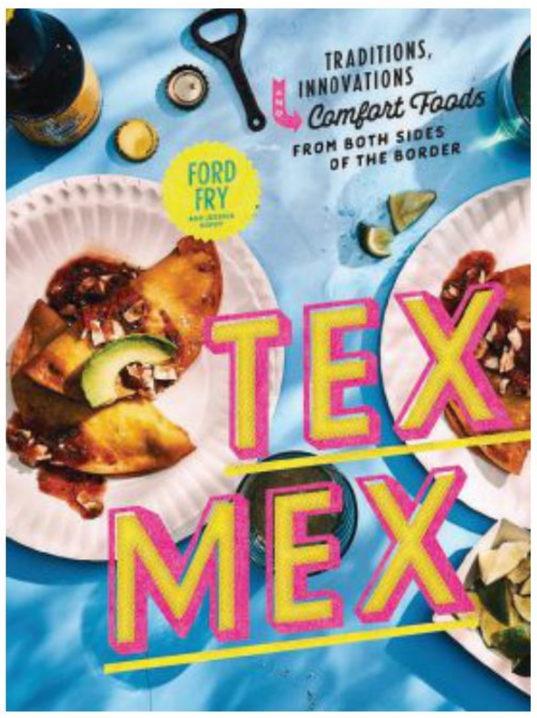
Digital edition is available on the App Store and Google Play. For digital access, sign up online, then **download our app** from the App Store or Google Play. Digital only subscription: $9.99. Print subscription of one year with free digital subscription: $24.99.

Apple, the Apple logo and iPAD are registered trademarks of Apple Inc. Google and Google Play are registered trademarks of Google Inc.



LET'S TACO 'BOUT IT

Bury your nose, whet your appetite



Tex-Mex honors the cuisine's Mexican roots while celebrating the combo plate staples we've come to love.

TEX MEX

Clarkson Potter, 2019

When most Americans think of Mexican food, they envision the cheese-smothered, rice-and-bean paired Tex-Mex fare popularized by cantinas across the country. But Tex-Mex itself has a richer history than many realize. Co-written by Houston native and restaurateur Ford Fry and Texas food writer Jessica Dupuy, *Tex Mex: Traditions, Innovations, and Comfort Foods from Both Sides of the Border* honors the cuisine's Mexican roots while celebrating the combo plate staples we've come to love. A dozen-plus taco recipes along with queso dip and enchiladas satisfy restaurant cravings, while pozole with head-on shrimp and old-school tamales channel Mexico itself. Pair any of them with a classic margarita—no sour mix allowed—or Fry's personal favorite, a Paloma with fresh grapefruit juice and hibiscus tequila.

Queso Fundido con Chorizo

Makes 2 cups

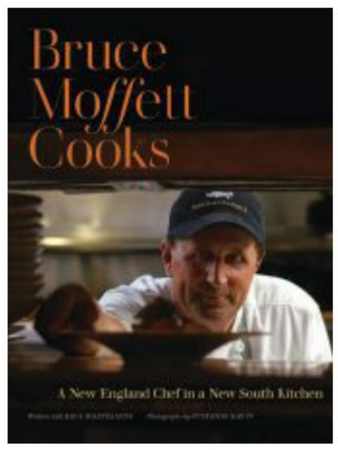
Queso fundido means "molten cheese"—it's essentially broiled white cheese that gets its name from literally being on fire in a cast-iron dish. Usually you'll see it cooked with chorizo, shrimp, mushrooms, or poblano peppers. This dish is best served with flour tortillas.



6 ounces chorizo, crumbled
8 ounces Chihuahua cheese, shredded
4 ounces monterey jack cheese, shredded
4 ounces Oaxaca cheese, shredded
1 teaspoon dried Mexican oregano
8 (6-inch) flour or corn tortillas for serving

1. Place a rack 6 to 8 inches from the heat source and preheat oven to broil. In a medium sauté pan over medium heat, cook chorizo, stirring, until lightly browned and cooked through, 5 to 6 minutes. Using a slotted spoon, transfer the chorizo to a paper-towel-lined plate to drain.
2. In a medium bowl, combine the chorizo, cheeses, and oregano. Transfer the mixture to a shallow baking dish. Broil until the cheese is bubbling and golden brown, 4 to 5 minutes. Serve immediately, dolloping a spoonful or two onto a warm tortilla and rolling it up like a taco.

Adapted from *Tex Mex: Traditions, Innovations, and Comfort Foods from Both Sides of the Border* © 2019.



BRUCE MOFFETT COOKS

University of North Carolina Press, 2019

The chef behind a Charlotte, North Carolina, restaurant empire, Bruce Moffett credits the matriarchs in his life as his inspiration for joining the culinary world. It was his mother and grandmother, he says, who taught him to cook, garden, and appreciate the communal nature of sharing a meal. Moffett found his way to Charlotte to open his first restaurant, Barrington's—named for his small Rhode Island hometown. He's now the front man for two more Queen City eateries, Stagioni and Good Food on Montford. Stocked with recipes from all three, Moffett's inaugural cookbook gives insight into the chef's fusion of the two regions he's called home. And while you may never have thought to cure salmon for four days in a pastrami-seasoning glaze and whip up russian dressing for a homemade reuben, Moffett's directions are easy to follow and make for some flavorful projects.



FOUR SEASONS OF ENTERTAINING

Schiffer Publishing, 2019

When it comes to hosting parties, the menu is only half the battle: *Four Seasons of Entertaining* tackles the other aspects, from flowers to favors to table settings, in a polished how-to guide meets coffee table book. Written by Shayla Copas, an interior designer and consummate entertainer who's hosted balls, soirees, and fêtes across her home state of Arkansas, the book oozes Instagram-worthy elegance for a range of party occasions. Copas' Kentucky Derby luncheon features rose centerpieces, a rosé fizz cocktail, and quaint finger foods—charming takeaways, even if you aren't renting an equestrian center for your venue.

FURNITURE • RUGS • ACCESSORIES • LIGHTING • FABRICS • BEDDING • OUTDOOR FURNITURE

gdc HOME

est. 1781

CHARLESTON, SOUTH CAROLINA

www.gdchome.com



MT. PLEASANT
695 COLEMAN BLVD.
843-849-0711

CHARLESTON
1290 SAM RITTENBERG BLVD.
843-571-5142

KIAWAH
420 FRESHFIELDS DRIVE
843-768-4246





TBONZ
GILL & GRILL

CHARLESTON, SC • WEST ASHLEY, SC



LIBERTY
TAP ROOM & GRILL

MOUNT PLEASANT, SC



PEARLZ
OYSTER BAR

CHARLESTON, SC • WEST ASHLEY, SC

hghosp.com

BE SOUL FUL IN JACK SON

Eat, drink and be soulful at the
MS Craft Beer Festival and
MS Food & Wine Festival
June 14th and 15th.

VISIT Jackson! MISSISSIPPI
visitjackson.com

In Asheville, North Carolina, Benne on Eagle dishes out soul food's next chapter

BY EMILY STORROW
PHOTOGRAPHY BY JENNIFER COLE

Eagle Street SOUL

Cornmeal-fried trout with spring peas, onions, and nettles (recipe page 59)

Sankofa

means go back and get it. Symbolized by a bird with feet firmly planted on the ground, head craned backward, the word comes from the Akan tribe in Ghana. It's a reminder that we must remember our roots in order to forge ahead. And it's the mantra of Benne on Eagle, a new restaurant dedicated to exploring the nuances of soul food through Appalachian ingredients in Asheville, North Carolina.

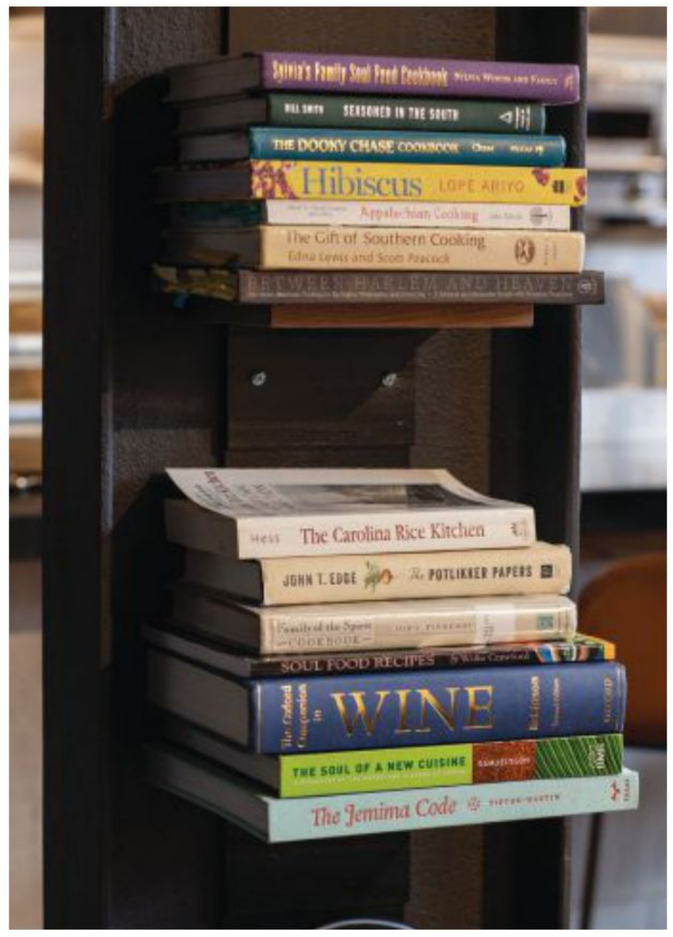
The kitchen isn't serving the pork chops and plastic bowls of black-eyed peas and collard greens that the mention of soul food surely conjures (though each of those foodstuffs has its place on the menu). At first it may feel like a new kind of soul food, seamlessly weaving mountain ingredients into West Africa's ogbono soup and akara fritters, along the way touching down on the South's familiar deviled eggs and biscuits. But then again, wouldn't that make it the epitome of soul food—a cuisine forged when cultures collided and then evolved at the hands of migration? At Benne, it's both. The food is an old soul in a new form; it moves forward but always looks back.

The restaurant opened last November inside Asheville's new Foundry Hotel. It marked chef John Fleer's third concept in the mountain town as well as the main-stage debut of Ashleigh Shanti, a Virginia-born chef who helms the kitchen as Benne's chef de cuisine. At the core of its culinary identity is the patch of downtown it calls home; to tell the



Collard green and field pea salad with sumac molasses vinaigrette
(recipe page 108)







story of Asheville's soul is to tell the story of this place. It begat the Block, the city's oldest black neighborhood and business district, which was filled with thriving restaurants and shops along Eagle and Market streets through the '50s and '60s. But in the 1970s, urban renewal efforts in the town displaced residents and left the district behind. Its prominence slowly dwindled.

In the last decade, as Asheville exploded into a craft beer mecca that beckoned thirsty travelers, developers' eyes turned back to the Block. Hilton's Curio Collection announced it would open the Foundry, an eighty-seven-room boutique hotel in the brick-building complex that formerly forged the steel used for the Biltmore Estate. They approached Fleer about becoming a restaurant partner. "My gut was to not do the project," he admits. At the time, his first restaurant, three-and-a-half-year-old Rhubarb, was just starting to find its groove. He'd been asked to partner on other projects in town, and always turned them down. But he felt strongly that the hotel's forthcoming restaurant needed to honor the history of neighborhood. "This was the location for a really healthy soul food restaurant population," Fleer says. "So it really was the location that was the impetus to say, 'Let me think about it.' There was a passion for doing the right thing that was driving me forward in this project." So he said yes.

Before Shanti met Fleer, she'd racked up an impressive resume for a young chef. After attending culinary school in Baltimore, she got her start under the city's distinguished restaurateur Cindy Wolf at Cinghiale, a paean to northern Italy. Most recently, she was the culinary assistant for Vivian Howard of Chef & the Farmer in Kinston, North Carolina. But she had found herself at a crossroads. "I think I was burnt out," Shanti says. "And the burnout was

Clockwise from left: Ashleigh Shanti, chef de cuisine at Benne on Eagle; food books both classic and contemporary serve as inspiration for the kitchen; the restaurant's design references the building's history as a foundry as well as the neighborhood's African-American roots. **Opening spread:** Shanti and John Fleer.

Roasted sweet potatoes
with sorghum fish sauce
and toasted benne seeds
(recipe page 108)

from cooking food that wasn't mine, that wasn't my story."

So she traveled. For six months, she staged in kitchens from Savannah to Richmond to Copenhagen, searching for her culinary voice. It was a friend from Chef & the Farmer, now the chef de cuisine of Rhubarb, who convinced her to pay Asheville a visit. "He said, 'John has this amazing project I think you'd be interested in,'" she recalls. "At that time, I still didn't have any answers. And I was skeptical that this would be the answer after six months of traveling; it sounded too good to be true."

But she said she'd sit down with Fleer. And when he shared his vision for the restaurant, with its foundations in the nearly forgotten history of the neighborhood and devotion to the evolution of soul food, Shanti says she got chills. "It sounded so unbelievable," she says. "It's what I was trying to do in my career, the stories I was trying to tell." Flash-forward two weeks and she and her partner were packing up a U-Haul bound for Asheville.

Half a year later, Shanti has found her home in the mountains. Asheville, the town with a weekly drum circle and patchouli to spare, is just the place for an avid forager and fermenter. When Shanti's not in the kitchen, she craves adventure. So she takes to the hills with her pup, Roux, in search of sorrel, nettles, oyster mushrooms—anything she can get her hands on and play with in the kitchen. Lately, she's zeroed in on spruce tips, the fresh growth of evergreen limbs that are only available for a short window in late spring; by summer they'll have hardened into mature needles. "You have to climb," she says. "They've got this great botanical, herbaceous pine flavor." She loves them pickled. "When you realize you really can eat off the land, it's like a challenge. It's exciting," Shanti says. "I don't know how else to cook other than seasonally."

She's quick to point out this mantra connects her with the generations of her family who preceded her, like her great-grandmother Inez who lived along the Dan River in Virginia. "She saw what was growing outside and cooked from that. There wasn't always a grocery store to buy your produce. So you were automatically cooking farm to table," Shanti says. "It's a thing that is trending, but that's what the women of my family did."

And then there are Shanti's ferments: miso, kefir, kombucha ("I was once pretty convinced I'd be a kombucha brewer," she says). Fleer was converted by a tincture she made from reishi, a mushroom with origins in Asia that's said to have healing properties. "He claims he almost got incredibly sick, but took my reishi tincture and got better within a day," she says.

Her live-off-the-land, DIY ethos fits squarely with Benne's culinary philosophy. It's a restaurant where the fish sauce is fermented in house and the menu is dictated by what local purveyors can supply. With Shanti at the wheel, there are elements of her journey, too. Brook trout, a mainstay in mountain cooking, is breaded and fried in a dish that recalls schnitzel (Shanti fell for it in Copenhagen). Crowned with peas and foraged nettles bathed in buttermilk, it's springtime in Appalachia on a plate. Panzanella—the beloved bread salad of Tuscany—is partly a reference to Shanti's time at Chingale. But it's also steeped in soul: cornbread comprises the base; it's accented with sour corn, blueberries, and buttery walnuts.



Shanti behind the chef's counter.

Hanan's cornbread panzanella with sour corn, blueberries, and buttery walnuts
(recipe page 108)



A painting by Joseph Pearson shows the downward slope of Eagle Street, formerly visible from a window that hung in the same spot.

There are distinctively African elements, too. Consider the akara fritters. Shanti puts her stamp on the popular West African street food, made from black-eyed peas, with the addition of hominy and a rum mustard for dipping. Collard greens, so often a soul food solo hit, are incorporated into salad of field peas swathed in sumac molasses vinaigrette. The dish reminds Shanti of the pickled bean salad she, like so many Southerners, grew up eating. And sweet potatoes are celebrated for all their beauty. "They aren't just a simple Southern staple. They're capable of lending a nutty, buttery creaminess that cannot be mimicked," Shanti says. She roasts them under a slather of brown butter, sorghum, and that housemade fish sauce.

On an eastern-facing wall of Benne adjacent to the bar, hangs a grand painting that depicts the view formerly visible from a window that had to be replaced with brick during the restaurant's construction. "We've had people who come in and look at it and say, 'My aunt lived in that house,' or, 'My family lived here,'" Fleer says. He and Shanti work with longtime community members to help guide the kitchen—namely Hanan Shabazz, a chef who co-owned and operated a soul food restaurant on Market Street and whom Fleer describes as "basically everybody's grandmother." It's all a part of the restaurant's efforts to find its place on the Block. "Our mission is not just with the food, but with the history of the neighborhood," Fleer says. "I am completely aware that the neighborhood will never be what it was, but it think it will be a better place if we don't forget what it was, if we remind people that, though it is different now, there was a thriving community here that was created and driven by the African-American population of Asheville."

Like the neighborhood, Benne itself will evolve. In fact, that's precisely the point. By high summer, plates will pop with tomatoes and okra and other ingredients that crave the heat. But what's more, its account of Appalachian soul food will evolve too—Fleer and Shanti will never be satisfied with a single storyline. "This is not the end-all, be-all," Fleer says. "Discovery is cyclical. We keep going back and finding more."

Hominy akara fritters
with rum mustard

Hominy Akara Fritters with Rum Mustard

Serves 8-10

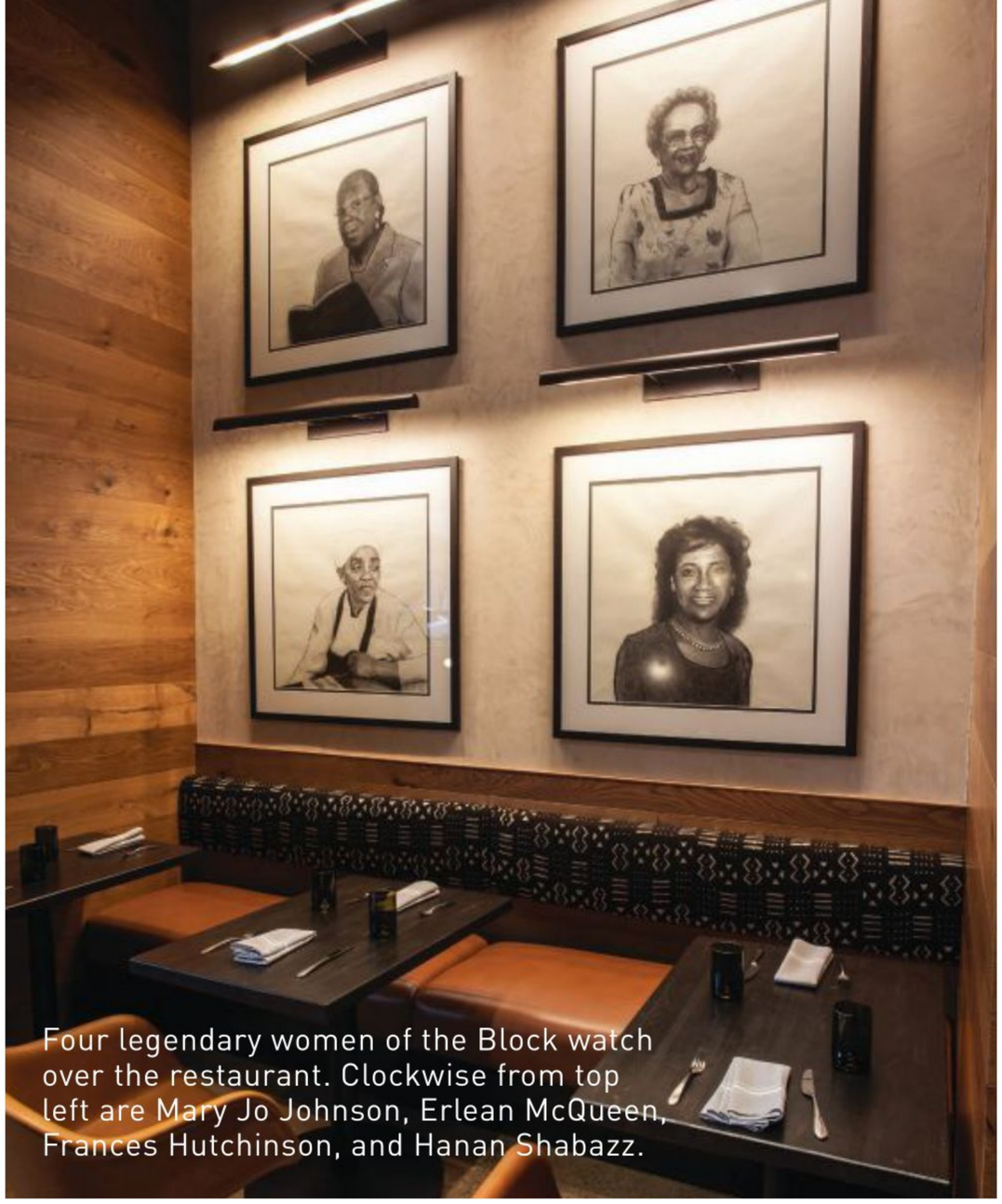
A popular West African street food, Akara fritters were historically prepared following a victorious war. While they're often filled with meat or vegetables, Shanti turns to hominy in this recipe.

2 teaspoons coriander seeds
1 (12-ounce) can white hominy
1 cup black-eyed peas
1 jalapeño, chopped
1 tablespoon salt, plus more for finishing
2 eggs, separated
Grapeseed oil
Rum mustard, for serving (recipe follows)

1. In a small skillet over medium heat, toast coriander seeds, swirling pan continuously until fragrant, about 3 to 4 minutes. Using a spice grinder, grind toasted coriander seeds.
2. In a food processor, pulse hominy, black-eyed peas, jalapeño, coriander, salt, and egg yolks until combined. In a small bowl, whisk egg whites until they form soft peaks. Fold egg whites into hominy mixture.
3. In a deep-sided cast-iron skillet over medium heat, heat 1 inch oil to 350 degrees. Working in batches, scoop 2 tablespoons batter and lower into oil, making sure to not crowd the pan. Once golden brown on one side, about 2 to 3 minutes, flip and fry another 2 minutes. Remove from oil, season with salt immediately, and set aside on a cooling rack. Serve with rum mustard.

Rum Mustard
1 tablespoon palm oil
2 small yellow onions, sliced
1 teaspoon smoked paprika
2 tablespoons dark rum
1 cup yellow mustard

Heat oil in a medium skillet over low-medium heat. Add onion and smoked paprika. Once onions have begun to caramelize, about 12 minutes, deglaze with rum, scraping any browned bits from bottom of pan. Reduce heat to low and allow mixture to reduce for 7 minutes. Transfer to a blender, add yellow mustard, and puree until smooth.



Four legendary women of the Block watch over the restaurant. Clockwise from top left are Mary Jo Johnson, Erlean McQueen, Frances Hutchinson, and Hanan Shabazz.



Cornmeal-Fried Trout with Spring Peas, Onions, and Nettles

Serves 4

Brook trout are distinctly different from their northern counterparts "and much better tasting, in my opinion," Shanti says. They're at their most lively as the weather warms, when spring produce is bountiful and outdoor foraging plenty.

1 cup fine-ground cornmeal
2 teaspoon white pepper
1 teaspoon cayenne
1 tablespoon plus 1 teaspoon salt, divided
4 (8-ounce) trout fillets
1 cup spring peas
5 tablespoons grapeseed oil
6 spring onions, cut in half lengthwise
1 cup wild nettles (or spinach)
1 cup buttermilk
Zest of 1 lemon

1. In a shallow bowl, combine cornmeal, pepper, and cayenne. Season each trout fillet with ½ teaspoon salt then dredge in cornmeal, shaking of excess. Set aside.
2. Prepare an ice bath. In a medium pot, bring 2 quarts water to a boil. Add spring peas and 2 teaspoons salt. Blanch for 30 seconds, then strain peas and chill in ice bath for 1 minute. Set aside.
3. Heat 2 tablespoons oil in a small pan over medium heat. Add spring onions. Once onions have begun to char on one side, flip and cook another minute. Reduce heat to low and add peas and cook until heated through, 2 minutes. Remove from heat and add nettles and remaining 1 teaspoon salt. Stir in buttermilk and lemon zest and set aside.
4. In a cast-iron skillet over medium-high heat, heat remaining oil. Once hot, add fillets flesh-side down. When skin begins to curl, about 2 to 3 minutes, flip and cook skin-side down for 30 seconds. Serve immediately topped with warm pea mixture.

LOUISIANA'S RECKONING TIDE

As the state's land-loss crisis threatens fish and fishermen, chefs are looking for what comes next

By **Boyce Upholt**

PHOTOGRAPHY BY DENNY CULBERT


ANNA MARIE

The statistics have become so familiar they're almost tiresome: Louisiana loses a football field's worth of wetlands every hundred minutes;

since the 1930s, a land mass the size of Delaware has disappeared. Over the next forty years, if nothing is done, as much land could be lost again. It's been called the worst environmental crisis in America, and it puts real pressure on New Orleans. These wetlands act as a buffer, sopping up the strength of incoming hurricanes. It's all so gloomy that sometimes it's easier to ignore. That's what I did, at least, when I bought a house here last year.

I moved to New Orleans because of its culture—its food especially. But it occurs to me that the city's long tradition of culinary excellence has always depended on a landscape that's disappearing. As I ate out, the chefs I met seemed worried. "You like eating shrimp?" Isaac Toups asked me when I visited one of his restaurants. "You like eating oysters? Better pay attention."

So I did. As I settled into life in the city, I began to talk to chefs, then to scientists, to policymakers, to fishermen. The conversations weren't always uplifting—they were often, as Toups put it, "fucking depressing." But they showed me, at least, that New Orleans' dogged spirit lives on.

Lance Nacio aboard his shrimp boat, the *Anna Marie*. **Opposite:** New Orleans on the marshy horizon. The city was built on some of the youngest land in America, the soil deposited by the Mississippi River just 4,000 years ago. **Opening pages, from left:** Wetlands from above; Nacio at the bow.



Louisiana's coast was built by the Mississippi River, which jumped from channel to channel over thousands of years, leaving behind a labyrinth of mud. Then, three hundred years ago, the first levees were built, protecting new farms and towns. Eventually those levees completely confined the river, and with it, its mud; without replenishment, the river-built wetlands began to sink. To that core problem, we've added complications: Oil and gas companies dredged canals, which inadvertently pull saltwater in from the Gulf, poisoning freshwater species. Now, climate change—driven, of course, by the burning of that very oil and gas—ensures that as the land is sinking, the seas are rising too.

The rich abundance of the Gulf of Mexico depends on a gradient of variously salty waters. The coastal wetlands shift from freshwater swamps to brackish estuaries to salty open sea. Many species we eat—brown shrimp, redfish, oysters—depend on this gradient for survival. So as the wetlands disappear, so too does essential habitat.

Toups, like almost all of the other chefs I spoke with for this story, has been prodded and educated by Restore the Mississippi River Delta, a coalition of environmental and conservation groups working to rebuild the coast. They see chefs as potential allies and cheerleaders. As Toups says, "We're considered rock stars, for some reason. I can't imagine why. But I do have a voice."

The chefs often serve as figureheads at fundraising dinners. This spring, for example, I sampled a selection of wild-caught wetland game—mostly duck and boar—served pulled or smoked or stuffed in eggrolls. The "Cook-Off for the Coast," as the event was called, made for a fine Saturday afternoon. On an old farm at the edge of the Mississippi, just downstream of the city, a band stomped through electrified Cajun tunes while sunshine trickled through a light layer of clouds. At one point, though, I





Restaurants can source in ways that support the struggling coastline and educate consumers about it—or they can do what's cheap and easy instead.

glanced up to see an international tanker drift down the industrialized river. Partying in the face of apocalypse, I thought: a particular New Orleans specialty.

Melissa Martin, the chef behind Mosquito Supper Club, was one of the celebrity judges. We talked before the event, and she expressed some pessimism. She was not convinced her participation would change anyone's opinion. And the direness of the situation called to her mind "The Second Coming," the famous W.B. Yeats poem. "The blood-dimmed tide is loosed," Yeats writes, "and everywhere / The ceremony of innocence is drowned."

Even more than the fish, it's the fishermen she worries about. For decades, they've been struggling against foreign competition; land loss only adds to their economic woes. Martin grew up in Terrebonne Parish, which is losing land faster than anywhere else in the state. Her family still lives there; she buys her shrimp from her cousin. But she noted that when hurricane season revs up again late this summer, her hometown could be wiped from the map. Where would she source from then? "Everything I love could be gone," she says.

Against this apocalypse, Martin sees one clear answer: Speak with your money. Buy products that keep a dying industry afloat; avoid those that don't. She says she recently dined at a Thai restaurant—"delicious," she remembers, but when she asked where the shrimp came from, the answer was India. She ordered tofu instead.

Other chefs have similar outlooks. Fundraising events are essential, the James Beard award-winning chef Ryan Prewitt says, but they also can feel "like fiddling while it burns." Prewitt notes, though, that restaurants are the conduit between this nation and the ocean. The vast majority of seafood consumed in America is eaten in restaurants—at least two-thirds, and likely far more. That creates responsibility, and also power. Restaurants can source in ways that support the struggling coast and

Melissa Martin fishes with her father, Lanny "Chucky" Martin, in Madison Bay near Cocodrie, Louisiana.


PLEASE RETURN TO A PARTICIPATING STORE FOR RECYCLING


SEAFOOD UNLIMITED
FRESH LOUISIANA SEAFOOD DAILY
(504) 340-3351
BIG SALE TODAY
Before You Buy
Give us a Tr
COMP CAMS
Gumbo Crab
Fillet Fish
Crab
Turtle
SPECIAL
Crab Meat
Soft Crab
Fillet Fish
Tilapia
Speckled Trout
Turtle
Frog Legs
Oysters
Red Fish
Alligator
FRESH LOUISIANA CRABMEAT
Red Snapper
Tilapia
Speckle Trout
Red Fish
Flounder





educate consumers about it—or they can do what's cheap and easy instead.

More and more seafood comes from an industrialized and globalized supply chain. Some 90 percent of the shrimp we eat, for example, is imported, mostly from Asian farms. Marcus Jacobs, the rising chef behind Marjie's Grill, a new Southern-meets-Vietnamese restaurant, says he's grown frustrated with how much of even Louisiana's catch gets shipped to Atlanta or Florida for processing before coming home. Fresh and high-quality fish is hard to find. "So I started to seek it out, you know—taking little road trips, and trying to meet people," Jacobs says. He's discussed the issue with other chefs—especially Dana Honn, the owner of Carmo, who also serves as co-chair for Slow Food New Orleans, an organization devoted to sustainable foodways, and with Kendall Dix, a former chef who now works for Healthy Gulf, a nonprofit that aims to protect local economic and natural resources. Together, they've built an ad hoc group—really just a text message chain—that connects chefs directly to fishermen. For the chefs, this means access to better ingredients. For the fishermen, it means better prices than they'd get selling to wholesalers at the dock.

Almost every chef I talked to about land loss mentioned Lance Nacio. He is one of Jacobs' main suppliers and acts as a liaison, connecting other fishermen with the chefs. He is also one of most forward-thinking fishermen on the coast, trying to find a way out of the morass. He's invested in plate-freezers and saltwater refrigerators that allow his boat to stay out longer while preserving the quality of his catch. Two years ago, he bought a second boat, expanding from just shrimp to fish. And not just big-name fish like snapper and grouper, but amberjack and sheepshead—anything, really, that chefs might buy.

Marcus Jacobs shops for seafood in Westwego, Louisiana. **Next spread:** South Louisiana's river-built landscape is marked by curves. Straight lines that cut through the marsh were almost certainly made by humans.

And Jacobs is buying plenty. He gets excited, he says, when he gets a list of fish he's never heard of. It's a chance to explore and learn. "It's all good," he says. "I haven't had one fresh-catch fish out of the Gulf where I'm like, 'That's low quality.'"

For Nacio, meanwhile, expansion into new fisheries is a matter of survival. "I wouldn't be a fisherman if I wasn't so diverse," Nacio tells me when I visit his home in Terrebonne Parish. It makes for hard work, though. As we chat, Nacio repairs his shrimp boat, then preps a crew to launch the fish boat, then smokes fish he'll sell at farmers markets. We are constantly interrupted by phone calls.





"I don't want to commit to that," he tells one caller. Then he launches into a quick seminar on the crisis, explaining why it would be impossible to deliver the requested quantity of shrimp: the levees, the gas-company canals. He also blames a new hurricane-protection system built near his house; its levees cut through an estuary, altering the salinity of the water. He's catching less shrimp, he tells the caller, before concluding with a dire warning: "It's only going to get worse."

Still, Nacio says, he's cautiously optimistic. There will be a difficult transition, but fishermen will learn to adapt to the changing seas.



Opposite: Unfathomable as it may seem, the rate of Louisiana's land loss has slowed significantly in recent decades. At its peak in the 1970s, the state lost a football field-sized tract every 34 minutes. It now takes 100 minutes—still a cause for grave concern.

Later, I ask a geographer about Nacio's theory. Could the hurricane levee impact the shrimp? Unclear, but likely yes, I'm told. It's a difficult truth: What saves the coast often hurts its fishermen. The state's "master plan" to fight land loss includes the construction of "diversions," systems that send the Mississippi River's water and mud out into the marshes. These are by far the most efficient way to build new land—and most of the chefs I spoke to support them—but they will also spell trouble for fishermen. The water salinity will change; the fish will move.

A week after I visited Nacio, I finagled my way onto a seaplane to tour the airspace above some of the already-completed diversions. In the other seats were chefs who have been enlisted as potential advocates for the cause. Steve Cochran, the director of Restore the Mississippi River Delta, pointed out new trees growing where the diversions have produced fresh marsh. Four or five years ago, he says, his narration would have been far more grim.

After we landed, the chefs seemed optimistic. Certainly, the view from the plane was beautiful. The marshes were patterned with intricate lines, pathways forged by deer; above the sparkling water, pelicans pulsed their wings. But it struck me that it is a place built for these creatures, and not for us. This landscape needs flood and flow to persist. We didn't know that three hundred years ago, when the first French settlers came here, but we do now. No one will live in the new wetlands we're building. Even if the entire master plan is implemented, it won't be able to keep up with rising seas. As we circled back toward New Orleans, I saw how it was surrounded by water, besieged by its ecological past, by its inevitable future. A foolish place, and also my favorite place—my home. This city is a terribly beautiful mistake.

Ever since those Frenchmen arrived, New Orleans has been trying to figure out how to survive. Its answers include the wail of jazz and the stubborn, buoyant glee of Mardi Gras. Fiddling while it burns: That, really, has been the history of this city, the great gift New Orleans has given to the world. It's a gift that includes the local cuisine—distinct, instantly recognizable, but also ever-changing. Over the centuries, new immigrant groups—German, Vietnamese, Mexican—have added to the gumbo. Technological advances like outboard motors have carried new fish to the plate. Always, though, it has been a cuisine that emphasized fresh and local ingredients. Now, if we want to keep that emphasis, we're going to have to change again.

We need to ask more questions at restaurants. We need to spend our money on local fish, and on local fishermen. And while land loss is grim, climate change is far worse. It's an existential threat to Louisiana and all of America. To stop the seas from rising, we'll need to change our food and energy systems entirely.

It's hard work, and the obstacles are real. "I could get on a megaphone on top of the Superdome butt-naked and start screaming," Toups says, and still he'd be drowned out by the power and money of oil companies. Nonetheless, he believes we can turn things around. If eating well—knowing the provenance of our ingredients, discovering new foods, sustaining old traditions—helps make a difference, I'm all for that. That's not gloomy at all. It's a pleasure. Call it one more party before we go.

The Sweet Life

The couple behind Charleston's Sugar Bakeshop entertains in style

By MARGARET LOFTUS
Photography by ANDREW CEBULKA

Sugar Bakeshop owners Bill Bowick and David Bouffard.

With a wildly popular bakery and an architectural consulting business between them, Bill Bowick and David Bouffard don't have a lot of time to entertain—but when they do, they do it right. The couple throws a big party at least once a year, but more often they host intimate get-togethers, like having friends to their home in Charleston, South Carolina, to catch up over a relaxed Sunday brunch outdoors.

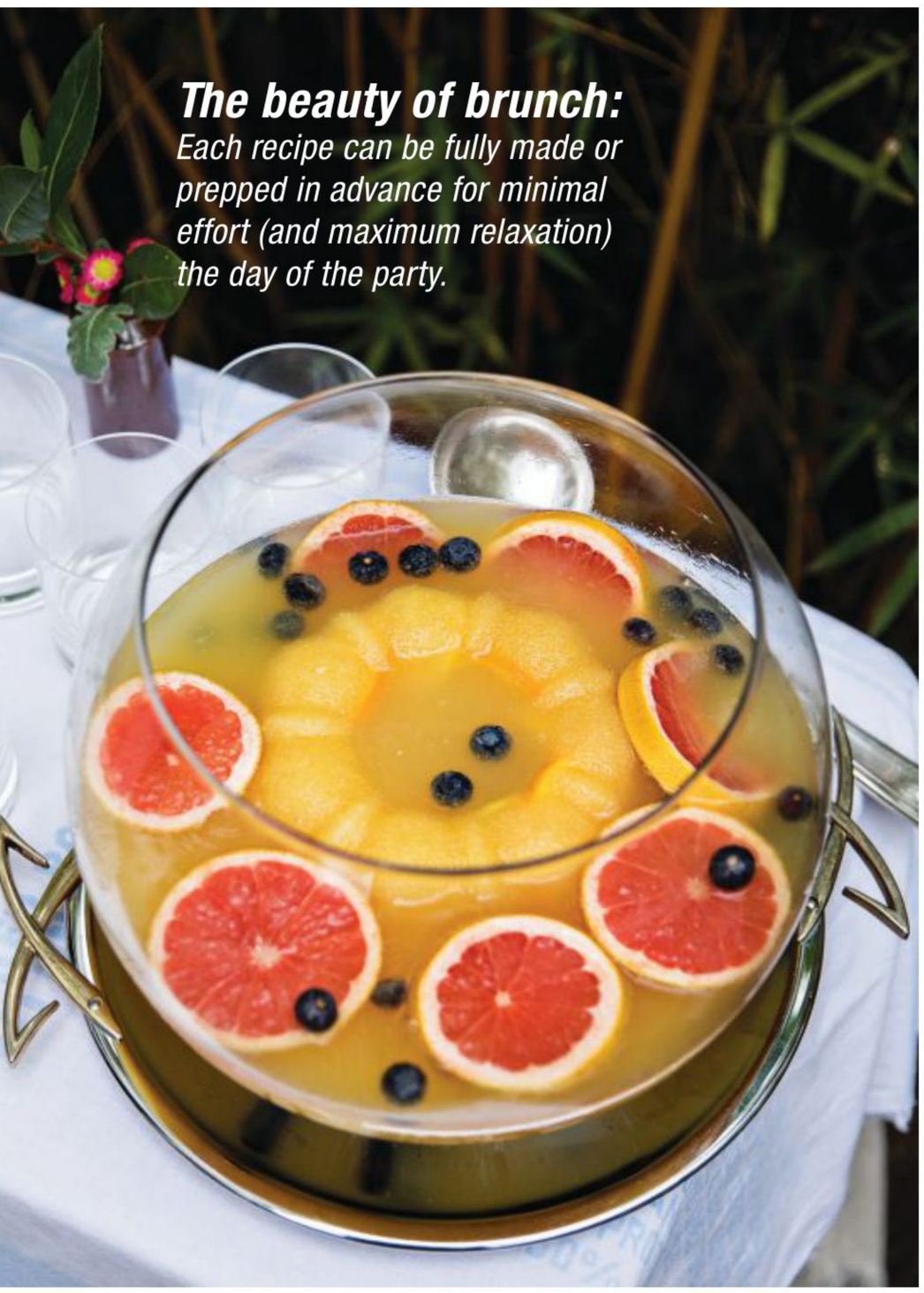
The backdrop: Bill and David's tranquil, sun-dappled garden, which connects their house, a restored Charleston Single, to their bakeshop, Sugar, next door. And while the Lowcountry offers plenty to celebrate in the spring—the Spoleto performing arts festival, the opening of shrimp season, jasmine in bloom—there's no occasion necessary among this group, a collection of neighbors and friends from Charleston's design community.

It's the sort of easy living they envisioned as architects in New York City back when they were mulling a move south to open a bakery together. They wanted to be able to live next door to their shop, and Charleston's Cannonborough district fit the bill perfectly. Not only was the zoning suited to residential and retail, the history of the neighborhood—west of the main shopping drag—resonated with them. "I always thought of this area like a Harlem," Bills says, referring to its role as a hub for the city's Civil Rights movement. And, as it turns out, Sugar once housed Whaley's Fruit and Vegetable stand, where Bill's father, who grew up in Charleston, shopped for produce. By the time they arrived in 2004, the neighborhood wasn't as vibrant as it once was, but it had promise, says Bill. "We felt like we could make an impact and help build a community here." Today, Cannonborough is among the most diverse neighborhoods in the city, where newcomers thrive alongside longtime residents and businesses.

Sugar opened in 2007 and, despite neither of the couple having baked professionally before, quickly became known for its stellar cupcakes. Turns out they were naturals: Bill, in particular, was inspired by a childhood spent on the receiving end of his mother's and grandmother's homemade treats. "I didn't grow up baking, but I missed it," he says. After the Tennessee native moved to New York, he clocked a lot of phone time with his mother getting the basics down—"I learned to bake over the phone," he says. The long-distance lessons paid off: Sugar has become Charlestonians' go-to for nostalgic desserts like Lady Baltimore cake and saucer-sized oatmeal raisin cookies, and it's impossible to walk out of the bakery without a signature white and teal box of their buttercream-slicked cupcakes.

Not surprisingly, the couple brings the same level of detail to their party menu. They serve scones baked in a cast-iron skillet with honey butter and homemade jam. Individual quiches with cauliflower crusts pair as well with coffee as they do with David's boozy punch. A red potato and pea salad adapted from cookbook author Lee Bailey is one of Bill's standbys. The two experimented with aspic and settled on a vibrant tomato. "A bloody mary in solid form!" as neighbor Laura Paton puts it. Today's brunch stretches well into the afternoon, with guests lingering as they chat about what they're growing in their community garden plots this spring. The stragglers say their goodbyes as they sip the last of the almond iced tea and Bill sends them away with little boxes of the cupcakes that started it all.







Sparkling Citrus and Elderflower Rum Punch

Serves 8

2 cups orange juice, plus more for ice float
2 cups pineapple juice, plus more for ice float
1 cup fresh lemon juice
2 cups white rum
1 cup St-Germain elderflower liqueur
1 ruby red grapefruit, thinly sliced
1 lemon, thinly sliced
1 bottle brut prosecco
2 (24-ounce) bottles Cannonborough Beverage Co. grapefruit-elderflower soda

1. In a large lidded container, stir together orange juice, pineapple juice, lemon juice, rum, and St-Germain. Refrigerate overnight.
2. In a 6-inch bundt pan, place alternating slices of grapefruit and lemon along the bottom. Reserve any remaining slices for punch bowl. Fill bundt pan halfway with orange and pineapple juice and place in freezer. When frozen enough for fruit to stay in position, fill to the top with juice and freeze overnight.
3. When ready to serve punch, set bundt pan in a warm water bath until ice float can be removed. Pour punch into a clear glass bowl, then top with reserved citrus slices and ice float. Add prosecco and soda, stir lightly, and serve.

Scottish Scones

Serves 8

4 cups flour
2 teaspoons baking soda
4 teaspoons cream of tartar
1 teaspoon salt
⅔ cup cold butter
6 tablespoons sugar
2 eggs, beaten
1 cup milk
Sugar, for dusting
Honey butter and raspberry skillet jam, for serving (recipes follow)

1. Preheat oven to 375 degrees. In a mixing bowl, sift together flour, baking soda, cream of tartar, and salt. Using a fork, cut in butter and sugar. Create a well in center of mixture and add egg. Slowly combine, adding milk in small amounts until mixture is just slightly crumbly—you should still see bits of butter and the dough will be quite sticky. Do not overwork.
2. Turn mixture out onto a well-floured surface. Flour generously, then pat into a ½-inch thick circle. Cut into wedges or use round biscuit cutter to cut out scones. Place on a parchment-lined baking sheet or cast-iron skillet. Bake until light golden brown, about 12 minutes, sprinkling lightly with sugar halfway through. Serve while warm with honey butter and jam.

Honey Butter

¼ cup honey
¾ cup butter, warm but not melted

Using a mixer, beat together until combined.

Raspberry Skillet Jam

3 cups raspberries
2/3 cup sugar
Juice of ½ lemon

Combine ingredients in a skillet and cook over medium-low heat until thickened, about 10 minutes.



Green Pea and Red Potato Salad with Dill

Serves 8

For the salad:

3 pounds small red potatoes, scrubbed
12 ounces frozen peas

For the dressing:

¾ cup buttermilk, plus more as needed
½ cup greek yogurt
3 tablespoons fresh dill, divided
2 tablespoons fresh lemon juice
1½ teaspoons sea salt
¼ teaspoon black pepper
½ teaspoon red pepper flakes
2 chives finely chopped

1. Bring a pot of salted water to a boil. Add potatoes and cook until just tender, about 25 minutes. Drain and set aside to cool. Return water to boiling, then add peas. Cook 3 minutes, then drain and cool to room temperature. Once potatoes have cooled, slice into quarters.
2. Make the dressing: In a small bowl, whisk together buttermilk and greek yogurt. Stir in remaining ingredients, reserving 1 tablespoon of dill for garnish. The dressing should be a liquid, rather than a pudding-like consistency; add more buttermilk if necessary.
3. Assemble the potato salad: Add cooled potatoes and peas to a serving bowl. Using a wooden spoon, gently fold in dressing until coated. Cover and chill until ready to serve. Garnish with remaining dill before serving.



Tomato Aspic

Serves 8

3 cups organic tomato juice, divided
1½ tablespoons clear gelatin
1½ teaspoons sugar
1 teaspoon sea salt
½ teaspoon celery seed
½ teaspoon hot sauce
½ teaspoon finely grated lemon zest
2 tablespoons fresh lemon juice
1 tablespoon minced onion
½ teaspoon minced garlic
Garnish: Fresh cilantro

1. In a medium bowl, combine ½ cup tomato juice with gelatin. Mix thoroughly, then set aside for at least 5 minutes to allow to gel to set.
2. In a large saucepan over medium heat, combine all other ingredients except for garnish. Heat until just warmed, then remove from heat and stir in gelatin mixture.
3. Lightly spray gelatin molds (such as small glass canning jars) with nonstick spray. Shake out any excess spray that gathers at the bottom of the mold. Stir aspic mixture, then divide evenly among molds. Refrigerate until chilled and set, about 3 hours.
4. To unmold aspics, run molds under warm water or dip into a warm water bath. Invert onto plates or a platter and garnish with cilantro. Aspic can be made the day before and refrigerated overnight, then garnished just before serving.





Recipes continued on page 109.


LYRIC



HARLEM OF THE SOUTH

Once a neighborhood that played host to the likes of Louis Armstrong and Zora Neale Hurston, Miami's OVERTOWN is getting its groove back

BY ANA SOFÍA PELÁEZ

Photographs by Mary Beth Koeth

The thing about living in the past is there's no future in it.

For a long time, it seemed like Miami's storied Overtown community, reeling from decades of urban blight and civic neglect, would be forever caught in limbo. But in recent years, under the stewardship of longtime residents and community-based organizations, Overtown is attracting new businesses, creating jobs, and staking its claim in Miami's tourist economy. The neighborhood once known as the "Harlem of the South" is poised for a renaissance and the changes taking place are inspiring anticipation and anxiety in equal measure.

Overtown's geography—just minutes from Brickell financial district, downtown's museums and theaters, the galleries and cafes of Wynwood, and the Design District's luxury retail—makes it vulnerable to a well-worn pattern of gentrification and displacement. It also sits on a high ground in a city concerned with sea level rise.

Starex Smith, creator of the popular food blog *The Hungry Black Man* and champion of local, black-owned businesses, is cautiously optimistic about newcomers working to restore the neighborhood to its former glory. "It's a matter of if the people who are coming back have the cultural intelligence to help the community sustain and reestablish what it was," he says.

The Rise and Fall

Founded in 1896, the area designated as the Central Negro District or "Colored Town" was home to African-American migrants from Southern states and immigrants from the







Caribbean—largely the Bahamas—who came to work in the railroads and tourism industries. Churches, schools, and businesses flourished to serve a segregated and self-reliant community.

In 1913, the Lyric Theater opened its doors, becoming the entertainment hub of Overtown's own "Little Broadway." Intellectuals and writers, including Zora Neale Hurston, Langston Hughes, and W.E.B. Du Bois, flocked there. During the post-war tourism boom, African-American performers who couldn't stay on Miami Beach because of Jim Crow laws would go "over town" to stay in the neighborhood's hotels. Louis Armstrong and Nat King Cole, Billie Holiday, and Ella Fitzgerald played after-hours in its clubs and restaurants.

Then, in the 1960s, all progress stopped so the rest of the city could pass through. The creation of Interstates 95 and 395 divided the community. Land values plummeted and businesses closed. The passage of the Civil Rights Act allowed affluent families to resettle in other parts of the city. Those who remained struggled with endemic unemployment, rising crime rates, and the inflow of drugs as essential resources were siphoned off. "The people that were financially able to move out, moved out," explains Timothy Barber, executive director of the Black Archives, History and Research Foundation of South Florida. "You begin to kill a neighborhood that was once vibrant. You take people that have

From left: A plate at Jackson Soul Food; the Overtown location has become an institution. **Opposite:** Digging in at Jackson Soul Food. **Opening spread:** The original facade of the historic Lyric Theater.

THE
COPPER DOOR
B & B



lost hope and you give them a false hope in drugs. So, you essentially begin to destroy a neighborhood systematically and redline that community and label it slum."

Bright Spot

Throughout these turbulent times, there was always Jackson Soul Food. Jessie and Demas Jackson opened the restaurant, originally called Mama's Café, in 1946. For decades, their boiled fish soup, catfish and biscuits, smothered liver, and collard greens have drawn the post-church crowd. Politicians, fire captains, professional athletes, and celebrities lobby for booths surrounding a horseshoe counter. There's a democratizing effect when you walk through its doors: No matter how important or famous you are, you haven't been doing anything as long as the Jackson family has been serving soul food in Overtown. "Buildings come up and down and we're still here," says Tammy Starr, a waitress who has worked with the family for more than twenty years.

In 1995, daughter Shirlene Jackson Ingraham opened the restaurant's current location on the main stretch that leads into the historic center of Overtown. Shirlene's son, Lataurus "Butch" Ingraham, now manages it with his wife, Ayesha, while she splits her time between a second location in Opa-locka and two concession stands inside Miami's Hard Rock Stadium. Shirlene's youngest son, Travis, helps out wherever he's needed. "You've got love in here and everyone that comes in is family," explains Travis during the brief lull between the lunch rush and dinner service.

The Comeback

While Jackson Soul Food was becoming an Overtown institution, cultural organizations were working to preserve its landmarks. In 1988, the Black Archives acquired the long-shuttered Lyric Theater and waged a successful campaign to have it added to the National Register of Historic Places alongside five other Overtown buildings. "Those cultural institutions—like the Lyric Theater, like your Greater Bethel A.M.E. Church, like your Mount Zion Baptist Church, like your Clyde Killens' Pool Hall, your D.A. Dorsey House, the Ward Rooming House—are going to be the monuments that stand the test of time to constantly remind people what this community was like, what this community was about," Barber says.



Beginning in the early aughts, the Archives initiated a multi-phased restoration of the space while holding jazz and poetry nights at



Clockwise from top left: The Copper Door B&B opened last summer; forget stale muffins, the inn is serious about breakfast; fried green tomato benedict. **Opposite:** Inn owners Jamila Ross and Akino West.

the theater's outdoor plaza and inside the Ward Rooming House gallery, a former rooming house turned artist residence and exhibition space. The Lyric officially reopened in 2014, becoming the Archives' permanent home. In 2017, the Overtown Performing Arts Center began hosting music and dance performances in the newly renovated, state-of-the-art facility inside the former Ebenezer Methodist Church. "I think that the daytime aspect of Overtown was good and the nighttime was questionable," Barber remembers. "Having those night events began to remind people that you can come to Overtown at night."

Finding a place to eat out was more difficult. The neighborhood's counter service spots like

"The community and this building found us before we found it. I've never felt such a sense of community in my life than I've had here."

the Caribbean-inflected Two Guys Restaurant, Mattie's Soul Food, and House of Wings have loyal followings, but there were no dine-in restaurants that stayed open late until Nicole Gates and Karim Bryant opened Lil Greenhouse Grill in 2017. "This was a food desert," says Gates. "You had to go into Wynwood, which is very expensive." She was living in Miami Beach when she met Bryant through mutual friends in 2012. He had spent most of his life in Overtown, where he owned a home and served on several community boards.

They started out with a small stand in Overtown's Gibson Park, serving kids meals like hot dogs, hamburgers, and chicken breasts with wild rice. It drew the attention



of developer Michael Simkins, who owned an adjacent building and asked them to submit a proposal. "He asked me if people from Brickell and downtown would come to Overtown to eat, and I just believed people would," Gates says.

She manages the front of the house, mentoring and training the young staff they hire from within the community. Byrant, a certified butcher who worked his way through downtown's high-end, high-volume steakhouses, runs the kitchen. The shrimp and grits float inside a delicate white wine sauce and the ribs are rich and sticky. They were hitting their stride after a successful first year when the building sold, and the relationship with their new landlords deteriorated. Their neighbors rallied around them, attending fundraisers to offset legal fees and bringing them as much new catering business as they could handle.

Gates credits the good will they'd built within the community with helping keep their doors open. "At first the community was apprehensive," she says. "Were we really here for them or were we just another posh restaurant coming to town that excludes them? They had to believe that this was built for them to bring their families to have dinner at night."

Newcomers Jamila Ross and Akino West, owners of the twenty-two-room Copper Door B&B, which opened last summer, weren't considering Overtown until a realtor showed them a shuttered gambling den and convenience store. The Art Deco molding and mint-colored terrazzo floors had possibilities, Ross thought. (In fact, the post-war building had actually started out as the Demetree Hotel.) "It had the charm that a bed and breakfast needed." she says. "The community and this building found us before we found it. I've never felt such a sense of community in my life than I've had here."

Copper Door also brings much more than basket of muffins and lukewarm coffee to the B&B table. There's been apple-glazed cardamom donuts, fried green tomato benedict, and chicken and waffles drenched in fig syrup. Though breakfast is for guests only, they're developing a cafe concept that will welcome the public. In the meantime, they've hosted vintage pop-up stores and community dinners, music nights, and film screenings. A temporary exhibit of renowned Overtown artist Purvis Young hung in the lobby during Soul Basel last winter, a satellite to Miami Art Week that celebrated art of the African diaspora.

And more restaurants are in the works. The Urban, an outdoor event space and market for community-based artisans, including a roster of local food trucks, opened this winter and celebrity chef Marcus Samuelsson has announced plans to open a restaurant in neighborhood in the coming year.

"There's a sense of black community in general, in wanting to promote one another," Ross says. She acknowledges that things aren't perfect, but is hopeful about the direction of Overtown. "This is our neighborhood and it's a beautiful neighborhood.'

A mural welcomes visitors to the historic neighborhood. **Opposite:** The Lyric Theater Cultural Arts Complex reopened in 2014.

VISITING OVERTOWN

COPPER DOOR B&B
439 NW 4th Ave.
copperdoorbnb.com

HOUSE OF WINGS
1039 NW 3rd Ave.
houseofwingsmiami.com

JACKSON SOUL FOOD
950 NW 3rd Ave.
jacksonsoulfood.com

LIL GREENHOUSE GRILL
1300 NW 3rd Ave.
lilgreenhousegrill.com

LYRIC THEATER
819 NW 2nd Ave.
bahlt.org

MATTIE'S SOUL FOOD
6825 NW 7th Ave.
786-615-4574

OVERTOWN PERFORMING ARTS CENTER
1074 NW 3rd Ave.
overtownpac.co

TWO GUYS RESTAURANT
1490 NW 3rd Ave. #108
305-374-1141

FLEET LANDING
RESTAURANT AND BAR

843.722.8100 ★ 186 concord street ★ fleetlanding.net





BRUNCH
LUNCH
DINNER





Waterfront Dining
& Delicious Seafood

★ ★ ★

Downtown on the Harbor
Charleston, SC

Retirement for Foodies





Meet **Franke at Seaside's** Executive Chef Frankie Scavullo. A Johnson & Wales graduate, Frankie spent 30 years perfecting his culinary skills in notable restaurants across the South. He served as the liaison chef for the Celebrity Chef Kitchen at the Charleston Wine and Food Festival; and earned the Premier Food Service National Illuminating Excellence Award.



Chef Frankie delights his residents with broiled cold water Maine lobster tails with applewood smoked bacon blue cheese cole slaw and drawn butter. Our residents love it and you can too. At Franke we elevate expectations.



Franke at Seaside
A SERIOUS CULINARY CHOICE

843.856.4700
FrankeAtSeaside.org
1500 Franke Dr. • Mt. Pleasant

Franke
at Seaside
Lutheran Homes of South Carolina



When choosing a restaurant, look for the Fresh on the Menu distinction so you know you're getting the freshest ingredients grown in the state. It's a matter of taste.

FRESHONTHEMENU.COM

Download on the App Store

GET IT ON Google Play

PHOTOGRAPHED AT 1801 GRILLE

A PROGRAM FROM THE SOUTH CAROLINA DEPARTMENT OF AGRICULTURE

Fresh on the Menu

SC GROWN CERTIFIED

FOR THE LOVE OF SEAFOOD









Come to the eclectic little oyster bar where you can enjoy amazing seafood, a casual, fun atmosphere and have an extra-ordinary experience.

pearlzoysterbar.com

DOWNTOWN CHARLESTON
153 EAST BAY ST
CHARLESTON, SC 29401
(843) 577-5755

WEST OF THE ASHLEY
9 MAGNOLIA RD
CHARLESTON, SC 29407
(843) 573-2277

THE VISTA
936 GERVAIS ST
COLUMBIA, SC 29201
(803) 661-7741

BALLANTYNE
7804 REA RD
CHARLOTTE, NC 28277
(980) 498-7247

PEARLZ
OYSTER BAR
The Eclectic Little Oyster Bar

the lowdown

KNOW YOUR SOUTH

[PHOTO BY ANNA NAPHLATI]

Your store-bought pie crust days are over: Keia Mastrianni of Milk Glass Pie shares her secrets on page 97.

INSIDE...

> EATYMOLOGY 92
> SOUTHERN SAVVY 97
> CALENDAR 101
> THE FRIDGE 112



Recipe on page 110.

Breakfast Tacos

[brekfəst tă′kōs]

n: The most important taco of the day

EGGS AND CHEESE folded into a tortilla may not sound controversial, but the humble breakfast taco once unleashed a vitriolic food feud between Austin and San Antonio. An ill-fated 2016 *Eater* article claimed Austin as the birthplace of the culinary mash-up, prompting a cutthroat response from San Antonians and sparking an all-out taco war. Regardless of which claim is more legit, one thing's for certain: The concept came about by way of Mexican immigrants in the early- to mid-nineteenth century, who fused the foods familiar to them with the ingredients available in their new home. They were the foodstuffs of laborers, whose lifestyle demanded portable meals with cheap ingredients—much like tamales in the Delta. But unlike other Tex-Mex dishes (nachos, fajitas), breakfast tacos are relatively new on the mainstream scene, with their rising popularity only a few decades in the making. Texans, though, are obsessed with breakfast tacos, with restaurant menus across the state wrapping eggs in tortillas with everything from chorizo to regional specialties like smoked brisket, nopales, and wild game meats—the latter being a specialty of Dai Due Taqueria, a local-focused taco spot in Austin's Fareground food hall. Chef-owner Jesse Griffith ran supper clubs and classes on hunting and butchering before opening Dai Due's first brick-and-mortar, a butcher shop-restaurant combo. Griffith likes to be diplomatic when it comes to the Austin-San Antonio taco rivalry. "San Antonio is no slouch; their taco culture is amazing. I've taken taco vacations to San Antonio," he says. "They have a very distinct style, but Austin has its own, slightly different style." The taqueria's most popular offering: the migas taco, a play on another popular Tex-Mex way to start the day, which combines crumbled tortilla chips with eggs and pico de gallo ingredients.—*Lia Grabowski*

PHOTO BY HAYDEN SPEARS



IN OUR SOUTH

HISTORY IS SERVED BY THE GLASS

This SPRING, shake up your ordinary routine with an unexpected journey to Winston-Salem. With seven craft breweries all within walking distance and more than 45 wineries within an hour's drive, Winston-Salem has a place, and a taste, for every palate. Find Hotel Getaway Packages online now at VisitWinstonSalem.com/Spring.

visit winston salem

VisitWinstonSalem.com/*Spring*

APRIL
NC Beer Month Craft Draft Crawl

APRIL 4 ~ APRIL 14
21st Annual RiverRun International Film Festival

APRIL ~ JUNE
Heirloom Gardens Collection and Historic Homes Tours





Celebrate the Chef

Springer Mountain Farms identifies the best Southern chefs and aids in their success in carrying on the great Southern food tradition.

Kevin Korman, Executive Chef at Whitebird

Kevin Korman has spent the last nineteen years cultivating a love of food and perfection. As Executive Chef of Whitebird, the ground-floor restaurant at The Edwin Hotel in Chattanooga, Tennessee, and Whiskey Thief, the hotel's rooftop bar and lounge, Korman is committed to progressive Appalachian cooking that honors the indigenous bounty of the Tennessee River Valley with artful culinary creations that breathe new life into the traditional cuisine of the American South.

Korman began his career as a graduate from Baltimore International College in 2002 where he studied classic French technique. He then began his career in a fine dining establishment under the watchful eye of Rudolph Speckhamp, one of the very few certified master chefs in the US.

Looking to expand his palate, he transitioned to a position at the Ritz Carlton Lodge, Reynolds Plantation in Eatonton, GA. It was in this capacity that he explored and created his own style of cooking. In the following years, he moved back to Maryland to accept a position as instructor at the Lincoln Culinary Institute, adding an additional dimension to his repertoire.

Rounding out his final years in Maryland, Korman served as the executive chef of Santoni's Marketplace & Catering Company. With over seventy employees, he mastered yet another aspect of hospitality management. His unrelenting pursuit of knowledge and creativity led him to Caliza in Alys Beach, Florida to refine his style of modern American cuisine. Here he grew from chef de cuisine of Caliza Restaurant to executive chef of all Alys Beach outlets.

Prior to joining the team at The Edwin, Chef and his wife Angela opened Roselie Dining & Seafood Bar in 2015, a modern American seafood restaurant located in Inlet Beach, Florida. He has been featured on local and national television broadcasting, along with featured articles in The *Local Palate* magazine, *Men's Fitness, Garden and Gun,* and *Southern Living.*

Look for Springer Mountain Farms chicken on some of the best restaurant menus in the Southeast, or in your favorite supermarket. ***SpringerMTN.com***

Pure SPRINGER Mountain Farms FRESH CHICKEN

American Humane Certified™ THIRD PARTY VERIFIED FARMS

This is WATERFRONT DINING

S.C. Aquarium "*Good Catch*" Partner

Enjoy a made-to-order three or four course dinner from local seasonal ingredients

Listen to live music | Special cruise enhancement packages available | Full service bars

Experience an unforgettable evening!

SPIRITLINE CRUISES & EVENTS®
CHARLESTON'S PREMIER CRUISE FLEET

SpiritLineDinnerCruise.com | 800.789.3678





One Alley

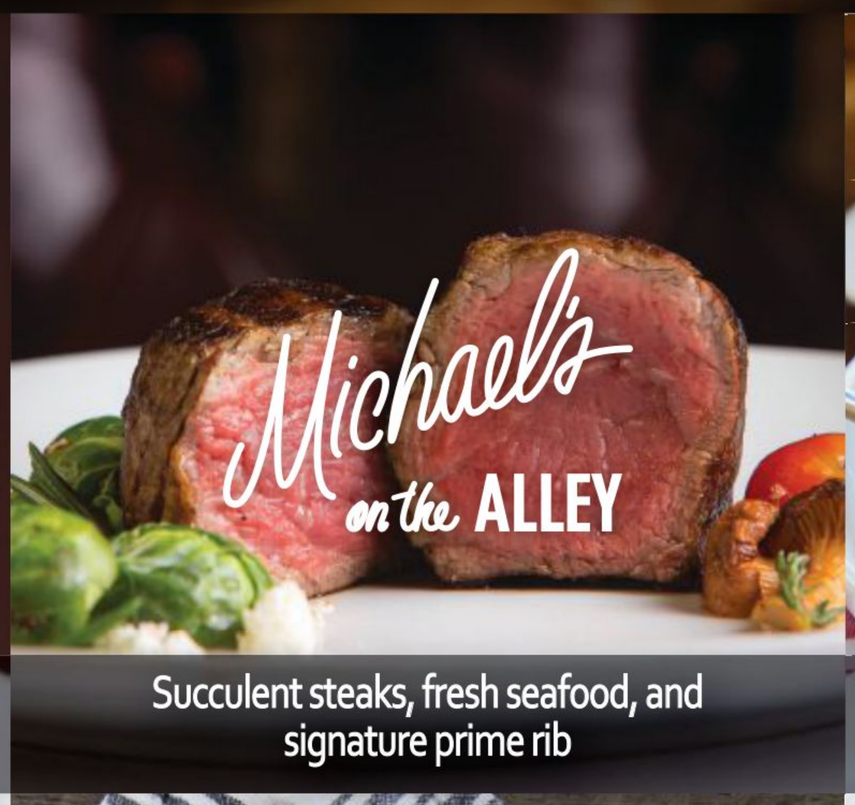
SIX DIFFERENT WAYS TO SAVOR THE EXPERIENCE.

HUTSON ALLEY
CHARLESTON, SC

CHARLESTON'S NEWEST RESTAURANT SCENE | HutsonAlley.com



A classic, sophisticated cocktail lounge



Succulent steaks, fresh seafood, and signature prime rib



Italian-American fare, celebrating classic flavors



Upscale Lowcountry cuisine



Charleston's freshest seafood



A refined French café and bar



A Life of Pie

What's the secret to a beautiful pie? Practice

PHOTOS BY ANNA NAPHTALI

WHEN YOU HAVE PIE CRUST AT THE READY, YOU HAVE DINNER, PLAIN AND simple. A workhorse of the Southern kitchen, a disk of dough can transform whatever's in your larder—from eggs to leftover chicken to tomatoes—into a meal. And isn't ripe fruit that much better when baked till bubbly in flaky pastry? Still, for some of us, the thought of making pie dough ourselves is enough to keep Pillsbury in business. That needn't be the case, says Keia Mastrianni, founder of Milk Glass Pie in Shelby, North Carolina (and longtime *TLP* contributor) whose Instagram feed is chock full of pie inspo.

Essentially, pie dough is the sum of flour, fat, and liquid. Mastrianni uses a 3-2-1 ratio—three parts flour, two parts fat, one part liquid. Rookies best stick with all-purpose flour until they get the feel of a properly hydrated dough before branching out into whole grain varieties. As for fat, Southerners have long relied on what was available, which for centuries was lard. These days? Not so much. Mastrianni uses it when she can source it, especially for savory pies, but her go-to is high-fat European butter. Another Milk Glass tip for a super tender crust: spiking the liquid component—ice water—with apple cider vinegar.

While some bakers turn to food processors to mix the dough, she prefers working it with her hands and a bench scraper. Here's where a little technique comes in: "I use the scraper to flatten the butter, then I'll pick it up and smush it between my palms," she says. "One mentor told me it's not about getting the butter into the flour, it's about getting the flour into the butter."

Admittedly, pie perfection doesn't happen overnight. "The more you do it, the more fluent you'll become," Mastrianni says. "There's an element of trusting yourself." Eventually, the practice will work itself into your muscle memory. Until then, try to enjoy the process. After all, she says, "Ugly pie is still delicious pie."—*Margaret Loftus*

LATTICED STRAWBERRY PIE

Milk Glass Pie

Makes one (9-inch) double-crust pie

For the dough:

2½ cups plus 2 tablespoons flour
1 teaspoon kosher salt
1 tablespoon sugar
1 cup unsalted butter, cubed and chilled
3 tablespoons apple cider vinegar
Ice water
1 egg yolk
2 tablespoons heavy cream
Demerara sugar, for sprinkling

For the filling:

2 pounds strawberries, trimmed and hulled
½ cup plus 3 tablespoons sugar, divided
1 apple, peeled and grated
Zest of 1 lime
1 tablespoon lime juice
¼ cup Old North Shrub Two in the Bush (or 1 tablespoon lime juice and 3 tablespoons orange juice)
½ teaspoon black pepper
½ cup light brown sugar
¼ cup plus 1 tablespoon tapioca flour

1. Make the dough: In a large mixing bowl, whisk together flour, salt, and sugar. Using a bench scraper or pastry blender, begin to roughly cut butter into flour. When largest pieces have been incorporated, use your hands to pinch and flatten butter pieces, continuously coating butter with flour. The mixture will begin to look like crumbs with pea-sized pieces of butter scattered throughout.

2. In a measuring cup, combine apple cider vinegar with enough ice water to reach ½ cup. Add liquid, a little at a time, to flour mixture and incorporate by tossing together. (It will become shaggy, but never tacky.) Once dough comes together, form it into a disk, cut in half, and form into two smaller disks. Wrap and refrigerate for at least 1 hour and up to overnight.

3. Roll out 1 disk of dough into a circle that extends 1 or 2 inches wider than a pie plate. Transfer into pie plate, leaving an overhand of about 1-inch. Roll out second disk of dough into a large rectangle. Using a ruler and a paring knife, cut out 6 (2-inch wide) strips. Lay strips on a baking sheet lined with parchment paper and refrigerate until ready to assemble.

4. Make the filling: Quarter strawberries and add to mixing bowl. (If strawberries are small, halve them.) Sprinkle 3 tablespoons of sugar over strawberries and set aside to macerate for 30 minutes. Strain excess liquid and add shredded apple to the strawberries, then toss with lime zest, juice, and shrub. Combine remaining ½ cup sugar with black pepper, brown sugar, and tapioca flour. Add mixture to strawberries and toss. (It is best to combine tapioca mixture right before you assemble the pie. If mixture is left to sit, it will develop too much liquid.)

5. Assemble and bake: Preheat oven to 425 degrees. Whisk together egg yolk and cream for egg wash. Add strawberry mixture to pie shell and top with three vertical strips of lattice. To weave the lattice, fold center vertical strip down and lay one horizontal strip across center of pie. Return vertical strip to its original position. Next, fold two outside vertical strips down and lay another horizontal strip. Return vertical strips to their original position. Repeat this process to add final horizontal strip. Using a pair of scissors or a paring knife, trim lattice edges so that they are flush with edge of pie plate. Take the overhang of the bottom crust and roll up and over the edge to cover the lattice edges. Press the edges to seal, then crimp as desired. Place in freezer for 10-15 minutes.

6. Brush egg wash over entire pie. Sprinkle with demerara sugar and place on a parchment-lined baking sheet (to catch drips). Bake on lowest rack until pastry sets and begins to turn golden, 20 to 25 minutes. Lower the heat to 375 degrees and finishing baking pie on center rack until golden and filling is bubbling, 30 to 35 minutes more.

The colder your ingredients, the better: Mastrianni keeps her flour and cubed butter in the freezer.

Lard makes for a super soft dough, which can be tricky to roll out. Mixing it with an equal amount of butter makes it easier to work with.

For that polished look: Use an egg wash mixed with cream to brush the top crust.

The Inn at the Crossroads | The Local Palate – Food Culture of the South | Lake City – Make Your Art

PRESENTS



COCKTAILS & CUISINE

Lake City Culinary Series

FRIDAY, JUNE 28TH 2019



The Stables at The Inn at the Crossroads

128 West Main Street | Lake City, SC 29560

COCKTAIL HOUR 6:30 | DINNER 7:30



Local Chef

Sherif Elkhyati
of Crossroads on Main

Local Chef Sherif Elkyhati will partner with the Lowcountry culinary legend, Chef Michelle Weaver of Charleston Grill to create a deliciously memorable multi-course meal. Each course will be expertly paired with libations chosen to complement every dish, and the chefs will provide commentary to enhance the dining experience!

Visiting Chef

Michelle Weaver
of Charleston Grill

Featuring cocktails by

BOURBON N' BUBBLES
CHARLESTON

For more information or to purchase tickets visit www.visitlakecitysc.com

Travel, Eat, Repeat

A taste of Southern culinary events


BEAUFORT WINE & FOOD

4-6
BOCA BACCHANAL
Boca Raton, FL
bocabacchanal.com

It's all about revelry at this festival named for the Roman god of winemaking and merriment. The Bacchanal starts with tasting event Bacchus Beckons, and the weekend rolls on with events like the Champagne and specialty burger pairings at the Boca Beach Club and five-course wine dinners hosted in historic venues throughout Boca Raton.


CULINARY STARS AND WHISPERING ANGEL DINNER

5
CULINARY STARS AND WHISPERING ANGEL DINNER
Highlands, NC
oldedwardsinn.com

The Farm at Old Edwards will play host to female powerhouse chefs for this intimate dinner. Whitney Otawka of Cumberland Island's Greyfield Inn, Sarah Steffan of the Dogwood at Blackberry Farm, and Jessica Gamble of KR Steakbar in Atlanta will create a spring-themed menu to pair with Château D'Esclans rosés, including the event's namesake, Whispering Angel.

7
MADE IN LOUISIANA SPRING
New Orleans, LA
natfab.org

The Southern Food & Beverage Museum is all about the region's foodways, from culinary innovations to the history of Southern cocktails. But for this event, the museum will celebrate all things Louisiana with a day dedicated to products made in the Bayou State.

10
WHISKYFEST
Washington, DC
whiskyfest.com

This national brown water festival is making a stop in the South, bringing a day full of whiskey seminars and, of course, tastings to the Capital City. Sample bourbon, Scotch, and whiskies from across the globe, as well as high-end rums and cognacs from big-name brands and craft distilleries, then sit in on a seminar with master distillers to learn how your favorites are made.

11
TASTE
Chattanooga, TN
tastechatt.com

Explore Chattanooga's food scene for a good cause. More than two dozen area restaurants and makers will share bites and sips throughout the charity event, while live music and a silent auction keep the party going. All proceeds will help the Kidney Foundation provide assistance to families affected by kidney disease throughout the greater Chattanooga area.

12
SHUCKAPALOOZA
Virginia's River Realm
shuckapalooza.com

Spend a day with the South's favorite bivalve at this event dedicated to all things oyster on the Chesapeake Bay. Among the seven events are a tour of an oyster nursery (paired with a Chesapeake Oyster Stout tasting), a boat tour focused on restoration and the benefits oysters offer the environment, and a beachfront oyster roast.


SHUCKAPALOOZA

13
DURHAM 150 OPENING CELEBRATION
Durham, NC
durham150.org

For 150 years, Durham has been the home to a robust art, food, and entrepreneurial scene. Now, the city is ready to celebrate its storied history with more than 150 events across the city to mark the occasion. The party kicks off with the official opening, hosted at the American Tobacco Campus, with live performances, art exhibits, and a selection of the city's food trucks.

13-14
HIGH WATER FESTIVAL
Charleston, SC
highwaterfest.com

High Water Festival has achieved a cult following in Charleston for its combination of top musical and culinary talent. Start each morning of the festival weekend at Pass the Peas, a family-style brunch whipped up by Charleston chefs on the banks of the Cooper River.

14
JEWISH FOOD AND CULTURAL FESTIVAL
Little Rock, AR
jewisharkansas.org

Babka, blintzes, and cabbage rolls abound at this Jewish and Israeli food and heritage festival—the event draws more than 15,000 attendees to Little Rock's War Memorial Stadium. Get your fill of falafel and latkes while learning about Judaism, visiting a replica of Jerusalem's Western Wall, and perusing products made by Jewish artists.

24-28
BEAUFORT WINE & FOOD
Beaufort, NC
beaufortwineandfood.org

Get a glimpse into Beaufort's culinary scene at this four-day festival. Highlights include wine dinners hosted in private homes throughout Beaufort as well as a wine walkabout, when owners of the town's historic houses will open their doors for attendees to enjoy food and wine pairings on a stroll through the city.


HIGH WATER FESTIVAL

NOT TO BE MISSED

NEW ORLEANS WINE & FOOD EXPERIENCE

3-7 NEW ORLEANS, LA

Let the good times roll in the Crescent City as chefs, winemakers, and artisans from across the country gather for New Orleans' annual food and wine festival. Kick off the weekend with a stroll down Royal Street for wine and food tastings. *nowfe.com*



Travel, Eat, Repeat

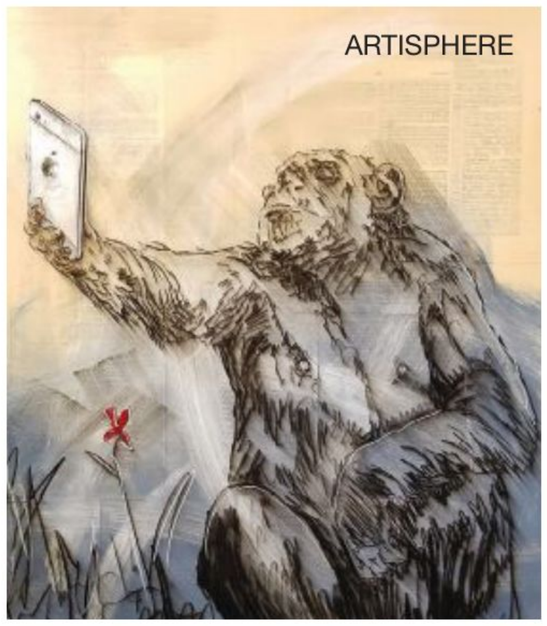
A taste of Southern culinary events

2
TASTE OF DERBY
Louisville, KY
kentuckyderby.com

Hosted at Churchill Downs and sponsored by Angry Orchard, this event brings together chefs from cities on the Road to the Kentucky Derby—the series of races where horses run to qualify for the big day—along with some of Louisville's own for an evening of tastings to kick off Derby weekend.

10-12
ARTISPHERE
Greenville, SC
artisphere.org

Get familiar with the food and drink of Greenville during the city's arts and culture event, Artisphere. Mingle through art exhibitions and live performances taking place throughout downtown before making your way to the Main Street Bridge, where area restaurants will be serving up dishes crafted for the festival's Culinary Arts Café. Dozens of wineries and breweries will be pouring samples along East Broad Street.


ARTISPHERE


CRAWFISH MAMBO

11
CRAWFISH MAMBO
New Orleans, LA
crawfishmambo.com

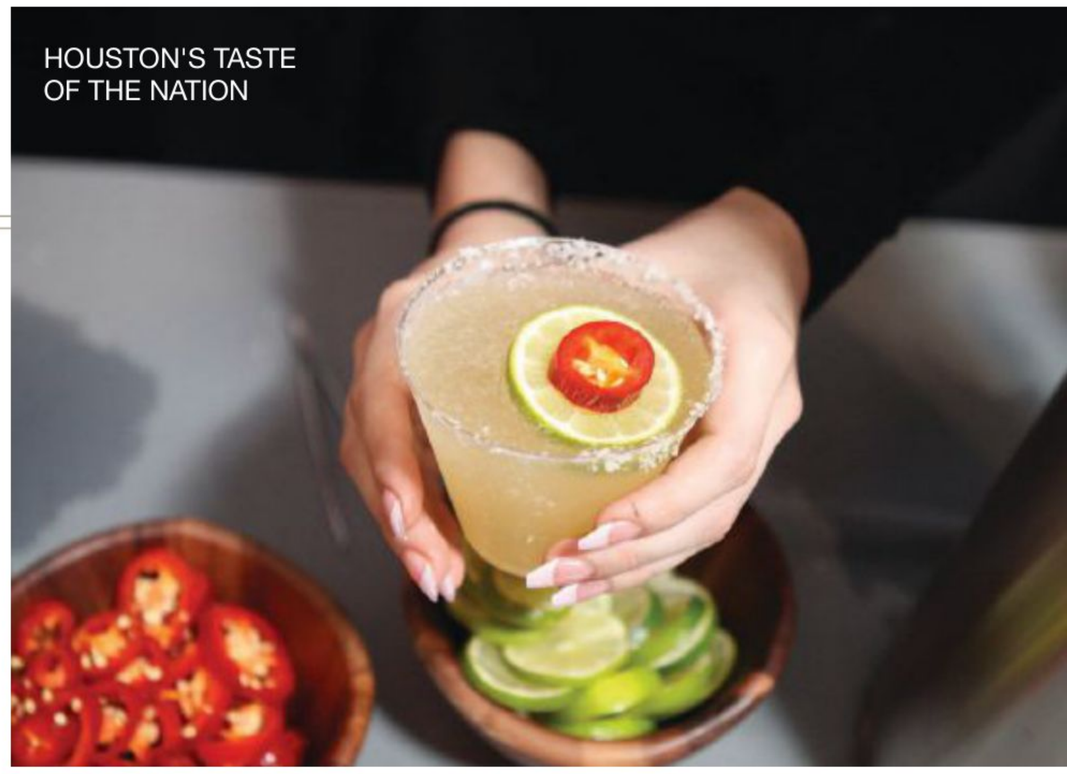
Spring in New Orleans is crawfish season, and the University of New Orleans hosts the party of the season in honor of the freshwater crustaceans. Join the peel-and-eat contest, or get your fill sampling the dozens of crawfish boils cooked up by a hundred teams competing for votes.

19
COCHON555
Miami, FL
cochon555.com

Cochon555 is stopping in Miami as part of a nine-city road trip to support family farmers and enlighten consumers about heritage pigs. Named for the combination of five winemakers, five chefs, and the five heritage breed pigs they'll cook, the event will bring more than 1,500 pounds of responsibly raised and ethically sourced pork for the 450 attendees.

19-22
HOSPICE DU RHÔNE AT BLACKBERRY FARM
Walland, TN
hospicedurhone.org

Pastoral Blackberry Farm will host its tenth installment of Hospice du Rhône this spring, honoring the wine and cuisine of the Rhône Valley from the Smoky Mountains. New York's Gramercy Tavern chef Michael Anthony will travel down to Tennessee to prepare the weekend's group dinners and host cooking demonstrations, while vintners Alvaro Palacios from Spain and California's John Alban will select wine pairings to highlight the distinguished region.


HOUSTON'S TASTE OF THE NATION

22
HOUSTON'S TASTE OF THE NATION
Houston, TX
events.nokidhungry.org

One in four Texas children struggles with hunger, and No Kid Hungry's Taste of the Nation dinner series is coming to Houston to help. Ticket sales will help launch school breakfast and summer meal programs in the state, and in return, renowned area chefs, mixologists, and sommeliers will create an evening of tastes to enjoy.


HOT LUCK FESTIVAL

23-26
HOT LUCK FESTIVAL
Austin, TX
hotluckfest.com

Billed as the "casserole of the culinary and music world," this festival is about everyone bringing the best they have to offer—be it Aaron Franklin's barbecue or steamed buns by Kristin Kish, neo-soul music by the Roots' front man Questlove or rock from Twin Peaks. While festival founders Franklin, James Moody, and Mike Thelin take the show on the road (and across the country) for pop-up events throughout the year, it's always back to Austin for the seminal event on Memorial Day weekend.

5.24-6.9
SPOLETO FESTIVAL USA
Charleston, SC
spoletousa.org

For more than two weeks each summer, Charleston hosts world-class arts performances in theaters, churches, and outdoor venues throughout the city. Between the opera, theater, and dance of the Spoleto Festival's forty-third season, take the opportunity to explore the Holy City and step into some of the restaurants that put its food scene on the map. On June 6, join the *Local Palate* for Toast to Spoleto: part tasting event, part garden party with plenty of local chefs to bring the flavor.


SPOLETO FESTIVAL USA

NOT TO BE MISSED

ATLANTA FOOD & WINE FESTIVAL
5.30-6.2 **ATLANTA, GA**

With a jam-packed schedule of seminars, panels, and demos, this festival draws top talent from across the South. For four days, the city is abuzz with food and beverage pros imparting their knowledge and sharing their food with attendees. Don't miss the *Local Palate*'s Destination Delicious, a tasting event that explores the culinary culture of the region. *atlfoodandwinefestival.com*



THE LOCAL PALATE

FOOD CULTURE OF THE SOUTH

TOAST TO SPOLETO

THURSDAY, JUNE 6th 2019

6:30-9:30pm

PRIVATE RESIDENCE
IN DOWNTOWN CHARLESTON

Join the *Local Palate* for a celebration of Italian cuisine and culture set in a historic home in downtown Charleston. The evening of al fresco dining will feature Southern spins on Italian classics, Umbrian wines, and a toast to the 43rd year of Spoleto Festival USA.

Purchase tickets at thelocalpalate.com/events

THE LOCAL PALATE
FOOD CULTURE OF THE SOUTH

SPOLETO FESTIVAL USA · CHARLESTON SC ·

The Hidden Countship
ITALIAN BOUTIQUE FOR FINE LIVING

PROMOTION

FESTIVAL FOCUS


OCALA CULINARY FESTIVAL


TASTE OF THE MASTER CHEFS


ATLANTA FOOD & WINE FESTIVAL

OCALA CULINARY FESTIVAL

Ocala, Florida
April 4-7

The Ocala Culinary Festival features five carefully curated events. Thursday's Food for the Soul is a dinner event featuring Houston-based chef Roshni Gurnan, along with beverage pairings from Ocala official mixologists. Friday night brings Spirits & Smoke, which is all about firewater and live-fire cooking. Sponsored by the *Local Palate,* it brings together some of the South's top pitmasters for a barbecue bash. High Design starts your Saturday morning with a fashion show and bubbles brunch, and the evening brings the Feast at the Farm dinner. Sunday is reserved for the flagship event, the Grand Tasting; this year, festival chefs will pay homage to the legacy of the late Anthony Bourdain, creating dishes inspired by his travels.
ocalaculinaryfestival.com

TASTE OF THE MASTER CHEFS

Augusta, Georgia
April 12

Known for historic golf and $1.50 pimento cheese sandwiches, the Masters Tournament has been an annual fixture in Augusta, Georgia, since 1934. After watching Friday's rounds (if you're lucky enough to score tickets), make your way to Taste of the Master Chefs, a night of culinary tastings and music performances that returns for its third year to benefit the Salvation Army of Augusta. Even if you couldn't be a spectator on the course, you could still rub elbows with golf royalty—some of the top players have been known to make an appearance.
tasteofthemasterchefs.com


ARTFIELDS


MS FOOD AND WINE FESTIVAL

ARTFIELDS

Lake City, South Carolina
April 26-May 4

ArtFields turns Lake City, South Carolina—once a hub of South Carolina's agricultural industry and now home to a local food scene on the upswing—into a living art gallery with contributions from artists across the South. Some 400 pieces, from paintings and sculptures to installations and new-media works, will be displayed in local venues from renovated 1920s warehouses to art galleries, restaurants, and boutiques.
artfieldssc.org

ATLANTA FOOD & WINE FESTIVAL

Atlanta, Georgia
May 30-June 2

The Atlanta Food & Wine Festival is back this spring for another weekend of epicurean adventure. But this year, it's taking folks "off the eaten path" by spotlighting under-the-radar destinations and rising culinary stars. Attendees from across the country will get a taste of the South's best food and drink through immersive learning experiences, tasting tents, and curated dinners.
atlfoodandwinefestival.com

MS FOOD AND WINE FESTIVAL

Jackson, Mississippi
June 14-16

Venture to Mississippi's capital for the inaugural MS Food and Wine Festival, a two-day event highlighting chefs and restaurants from the Jackson community, as well as top makers from around the South. The Mississippi Craft Beer Festival, now entering its fifth year, will become the Friday anchor event for the new festival—sample from more than one hundred craft beers brought by more than thirty brewers. The weekend also includes private dinners and a grand tasting event, all in the name of raising funds for food-related charities, which will be nominated by the chefs and makers participating in the event.
msfoodandwine.com



Win a Craft Draft Getaway to Winston-Salem

This Spring craft the perfect weekend getaway to Winston-Salem. As the birthplace of North Carolina craft beer (Moravians began setting the trend here in the late 1700s), it comes as no surprise that you can create your own Craft Draft Crawl and hop between seven local breweries in the heart of downtown Winston-Salem. Enjoy a two-night stay at **The Historic Brookstown Inn,** nestled in downtown and in walking distance of **Old Salem Museums & Gardens,** home of the first microbrewery in the state. Then discover what happens when a chemist, a lawyer and an accountant walk into a bar and start a brewery at **Wise Man Brewing,** afterwards stroll to **Foothills Brewing** with its award-winning beers, all-hops-on-deck beer school and restaurant to enjoy a perfectly paired dinner for two. Before heading home, see what's brewing at **Krankies,** a Winston-Salem go-to for locally roasted coffee and scratch-made biscuits.







PACKAGE INCLUDES:

Two nights accommodations at The Historic Brookstown Inn
$50 Gift Certificate to Foothills Brewing
$25 Gift Card to Wise Man Brewing
$25 Gift Card to Krankies
Admission for two to Old Salem Museums & Gardens
Two Visit Winston-Salem Pint glasses & Tote Bag

ENTER FOR A CHANCE TO WIN!

THELOCALPALATE.COM/WINSTON-SALEM-SPRING-GETAWAY



CHARLESTON GRILL

Authentic service and newly redesigned interiors await your arrival at Charleston Grill, a centerpiece in Charleston dining for nearly 30 years. Reserve your table today and experience so much more than just a great meal.

FORBES FOUR STAR | JAZZ NIGHTLY | VALIDATED PARKING | CHARLESTONGRILL.COM

Where the Food is
Extraordinary...

No Matter the Course!

BISHOP GADSDEN

800.373.2384 | bishopgadsden.org
A Life Plan Community in Charleston, SC

© Holger Obenaus Photography

(FROM EAGLE STREET SOUL, PAGE 50)

HANAN'S CORNBREAD PANZANELLA WITH SOUR CORN, BLUEBERRIES, AND BUTTERY WALNUTS

Serves 4

This panzanella stars the much-loved combread of community figurehead Hanan Shabazz, an ongoing culinary consultant to the Benne on Eagle kitchen.

For the cornbread:

1 cup unsalted butter
2 cups flour
2 cups cornmeal
1 cup sugar
2 teaspoons baking powder
1 teaspoon salt
1 teaspoon black pepper
2 cups buttermilk
4 eggs
2 tablespoons olive oil

For the salad:

2 tablespoons unsalted butter
¼ cup walnuts
½ teaspoon salt, plus more to taste
3 tablespoons apple cider vinegar
2½ teaspoons dijon mustard
¼ cup olive oil
Pepper to taste
1 cup sour corn (recipe follows)
2 english cucumbers, thinly sliced
½ cup blueberries, halved
½ cup crumbled goat cheese

1. Make the cornbread: Preheat oven to 350 degrees. In a small saucepan, melt butter and set aside. In a medium bowl, combine flour, cornmeal, sugar, baking powder, salt, and pepper. In a large bowl, whisk together melted butter, buttermilk, and eggs. Slowly incorporate flour mixture. Once combined, transfer to a greased baking dish and bake until top is golden brown and a toothpick inserted into center comes out clean, 20 to 25 minutes. Set aside to cool.
2. Cut cornbread into cubes and toss in oil and spread on a baking sheet. Toast until edges brown, then set aside to cool.
3. Make the salad: In a large saucepan, melt butter. Add walnuts and ½ teaspoon salt and toss to coat. Toast nuts until butter has browned slightly, 4 to 5 minutes. Remove from heat and set aside.
4. In a large bowl, whisk together vinegar, mustard, olive oil, salt, pepper, and walnuts. Add sour corn and cucumbers. Toss gently, then top with blueberries and goat cheese.



SOUR CORN

Makes 3 quarts

Be sure to start the sour corn at least a week before making the panzanella salad.

2½ tablespoons pickling salt
1 quart spring water (tap water can inhibit the fermentation process)
2½ tablespoons black peppercorns
Kernels from 1 dozen ears of corn

Dissolve pickling salt in water, then add peppercorns. Add corn to a large jar and pour saltwater mixture over top. Using a small weight, such as a saucer, weigh down corn to ensure kernels remain submerged in brine. Over the course of 5 to 7 days, check corn to see if it's developed a sour flavor. When it has, skim white film of yeast from surface, then transfer corn with its liquid to clean jars. Store refrigerated for up to 6 months.

ROASTED SWEET POTATOES WITH SORGHUM FISH SAUCE AND TOASTED BENNE SEEDS

Serves 4

"Sweet potatoes are the cornerstone of Southern cooking in so many ways," Shanti says. This recipe brings out their chestnut quality, aided in part by the garnish of benne seeds, an ingredient she's come to know and love. Fish sauce—which the restaurant ferments in-house—adds an umami kick to the otherwise sweet dish.

½ cup unsalted butter
¼ cup sorghum
Zest and juice of 1 orange
1½ tablespoons fish sauce
2 pounds sweet potatoes, scrubbed
Benne seeds, toasted

1. Preheat oven to 450 degrees. In a saucepan over medium heat, melt butter and heat until browned, swirling pan occasionally for even cooking. Remove from heat and whisk in sorghum, orange zest and juice, and fish sauce.
2. Quarter sweet potatoes lengthwise and coat with brown butter mixture. Spread sweet potatoes on a baking sheet and bake for 35 to 40 minutes, until fork tender. Sprinkle with benne seeds before serving.

COLLARD GREEN AND FIELD PEA SALAD WITH SUMAC MOLASSES VINAIGRETTE

Serves 8 to 10

"My mom fed me collards often enough growing up that I developed an aversion to them," Shanti says. "My palate is more refined now, but this recipe uses collard greens in a way that anyone would appreciate."

For the field peas:
1 cup dried Crowder peas
1 cup dried black-eyed peas

For the sumac molasses vinaigrette:
3 tablespoons sherry vinegar

1 bunch scallions, green and white parts separated and thinly sliced
2 garlic cloves, grated
1½ tablespoons ground sumac
2 tablespoons molasses
1 tablespoon dijon mustard
1½ teaspoons salt
2 teaspoons black pepper
1 cup olive oil

For the salad:
3 bunches collards, chiffonade
2 medium red onions, julienned
Juice of 2 limes
4 celery stalks, diced
3 poblanos, diced
1 bunch parsley, chopped
3 thyme sprigs, chopped
1 teaspoon salt

1. Soak the field peas: To a large bowl, add cool water and field peas. Allow to soak for at least 6 hours and up to overnight.
2. Drain field peas and rinse under cool water. In a large pot over medium heat, add beans and 4 cups water. Bring to a boil, reduce heat, and allow to simmer, covered, for 45 minutes. Add more water as necessary. Season generously with salt and pepper.
3. Make the vinaigrette: Meanwhile, in a medium bowl, whisk together vinegar, scallions, and garlic. Set aside for 10 minutes. Whisk in sumac, molasses, mustard, salt, and pepper. Slowly pour in oil while whisking vigorously to emulsify.
4. Make the salad: Pour vinaigrette over collards and gently massage leaves for 1 to 2 minutes to tenderize. In a small bowl, combine red onion and lime juice. Combine collards with onions, field peas, celery, poblanos, parsley, thyme, and salt. Set aside for at least 30 minutes to marinate.

(FROM THE SWEET LIFE, PAGE 72)

ALMOND ICED TEA
Serves 8

1 ounce (8 packets) black tea
1 (12-ounce) can frozen lemonade
½ cup sugar
2 teaspoons almond extract
1 lemon, sliced

Bring 6 cups water to a boil, then pour over tea bags and let steep 10 minutes. Add another 6 cups water, frozen lemonade, sugar, and almond extract. Stir until combined. Add sliced lemon and chill. Serve over ice.

SPINACH, FETA, AND PROSCIUTTO QUICHELETTES WITH CAULIFLOWER PARMESAN CRUST
Makes 24 (2½-inch) tarts

For the crust:
2 medium cauliflower heads, cut into small florets
1 cup grated parmesan cheese
1 teaspoon garlic powder
2 eggs, beaten

For the filling:
6 eggs
½ cup heavy cream
½ teaspoon ground black pepper
1 cup crumbled feta
2 teaspoons olive oil
3 cups baby spinach, finely chopped
10 slices prosciutto, divided

1. Make the crust: Using a food processor and working in small batches, pulse cauliflower florets until crumbled. Place in a microwave-safe bowl and microwave on high for 5 minutes. Allow to cool, then transfer to a clean towel or cheesecloth and wring out liquid.
2. In a clean bowl, combine cauliflower, parmesan, and garlic powder. Add beaten eggs and stir until thoroughly combined. Spray individual tart pans with nonstick spray. Mold cauliflower mixture into pans, pressing into bottom and up sides to form an even layer. At this point, you can refrigerate the crusts overnight.
3. When ready to bake crusts, preheat oven to 400 degrees. Bake until edges are golden brown, about 10 to 15 minutes. Set aside to cool.
4. Meanwhile, make the filling: In a large mixing bowl, combine eggs, heavy cream, pepper, and crumbled feta. Whisk thoroughly and set aside. In a small skillet over medium heat, heat olive oil. Add chopped spinach and cook until just wilted, stirring often. Allow to cool, then add to egg mixture. Cut 4 slices of prosciutto into small pieces and add to egg mixture. Spoon filling onto crusts, making sure to distribute feta and prosciutto evenly among tarts. Bake for 10 minutes.
5. Meanwhile, cut remaining 6 prosciutto slices in half lengthwise. Cut each strip in half crosswise and roll up to create small prosciutto rolls for garnish. Add to tarts, then return to oven and bake until filling is firm, an additional 5 to 8 minutes. Serve at room temperature.

MINI LAVENDER BLUEBERRY CUPCAKES
Makes about 30 mini cupcakes

For the cake:
½ cup unsalted butter, at room temperature
1 cup sugar
2 eggs
1½ cups flour



PHOTO BY ANDREW CEBULKA; OPPOSITE: JENNIFER COLE

½ teaspoon salt
1½ teaspoons baking powder
½ cup milk
1 teaspoon vanilla extract
Blueberries

For the lavender buttercream:
½ cup unsalted butter, at room temperature
¼ teaspoon salt
¾ teaspoon lavender extract
4 cups sifted powdered sugar
6 tablespoons heavy cream
Violet food coloring

For the sugared blueberries:
Blueberries (enough for 3 per cupcake)
⅓ cup sugar

1. Make the cupcakes: Preheat oven to 350 degrees. Using an electric mixer on medium-high speed, beat butter and sugar until light and whipped, about 3 minutes, stopping occasionally to scrape sides of bowl. Add eggs, one at a time, mixing until just combined.
2. In a separate bowl, sift together flour, salt, and baking powder. In another bowl, combine milk and vanilla. With the mixer on low speed, add a third of the dry ingredients into butter mixture, followed by a third of the milk mixture. Repeat twice more until all ingredients are just incorporated—do not overmix.
3. Line a mini cupcake pan with liners. Fill each about ¾ full. Place 2 to 3 blueberries in batter of each cupcake. Bake until pale golden yellow and tops spring back when lightly touched, about 10 to 15 minutes.
4. Meanwhile, make the buttercream: In a mixing bowl, beat butter until smooth and creamy. Mix in salt and lavender extract. With electric mixer on medium speed, add powdered sugar and heavy cream in alternating batches. Beat until combined, then add violet food coloring to reach desired shade.
5. Set cupcakes aside until just barely cool, then ice with buttercream—icing quickly helps keep cupcakes moist. (If waiting to ice, keep covered with plastic wrap to prevent them from drying out.)
6. Make the sugared blueberries: Rinse blueberries, then lightly blot dry so they're moist but not wet. Place sugar in a small bowl. Drop in a few berries at a time and lightly shake to coat with sugar. Carefully place berries on top of each cupcake, pushing down slightly so icing will hold in place.



PHOTO BY ANDREW CEBULKA

(FROM EATYMOLOGY, PAGE 92)

MIGAS BREAKFAST TACOS
Serves 4

1 Morita chile*
2 avocados
Juice of 1 lime
Salt to taste
2 tablespoons oil or lard
1 cup fried tortilla strips or roughly crushed tortilla chips (the thicker, the better)
1 small onion, diced
2 small tomatoes, diced
8 eggs, beaten well
½ cup grated Queso Asadero
½ bunch cilantro, roughly chopped, divided
Freshly ground black pepper to taste
8 corn tortillas, warmed

**Morita chiles—vine-ripened and smoked jalapeños—are very similar in flavor to chipotle peppers, but softer and fruitier. You can find them online, or substitute chipotles in a pinch.*

1. In a dry pan over medium heat, toast the Morita chile until fragrant, about 1 minute, turning often to avoid scorching. Once toasted, transfer chile to a bowl and cover with hot water. Let soak for 20 minutes, then blend the chile with ½ cup of the soaking water until roughly chopped. Set aside.
2. Mash avocado with lime juice and season with salt; set aside.
3. In a large sauté pan over medium-high heat, heat oil. Once hot, add tortilla strips and cook, stirring constantly, until lightly toasted, about 1 minute. Add onions, tomatoes, and pureed Morita pepper. Cook, stirring often, for another minute. Add eggs, cheese, and half the cilantro. Season with salt and pepper. Cook until eggs are just set, 1 to 2 minutes more.
4. To assemble the tacos, spread avocado on each tortilla and divide migas among them. Garnish with remaining cilantro and serve.

RECIPE INDEX

DRINKS

Absent-Minded Derby 35
Almond Iced Tea 109
Mint Syrup 35
Sparkling Citrus and Elderflower Rum Punch 76

SAUCES AND SPREADS

Honey Butter 76
Raspberry Skillet Jam 77
Rum Mustard 59

SIDES AND SNACKS

Collard Green and Field Pea Salad with Sumac Molasses Vinaigrette 108
Green Pea and Red Potato Salad with Dill 79
Hanan's Cornbread Panzanella with Sour Corn, Blueberries, and Buttery Walnuts 108
Hominy Akara Fritters with Rum Mustard 59
Party Snack Saltines 44
Queso Fundido con Chorizo 46
Roasted Sweet Potatoes with Sorghum Fish Sauce and Toasted Benne Seeds 108
Scottish Scones 76
Sour Corn 108
Tomato Aspic 79

MAINS

Cornmeal-Fried Trout with Spring Peas, Onions, and Nettles 59
Grilled Soft-Shell Crabs with Kilt Greens 38
Migas Breakfast Tacos 110
Saltine-Crusted Chicken Fingers 44
Spinach, Feta, and Prosciutto Quichelettes with Cauliflower Parmesan Crust 109

DESSERTS

Latticed Strawberry Pie 98
Mini Lavender Blueberry Cupcakes 109
Salty-Sweet Lemon Bars 44





PIE CRUST 101 (PAGE 97)

PHOTO BY ANNA NAPHTALI



You
focus on your craft while
we
focus on your insurance needs.

Offering specialized coverage plans for the Charleston Food & Beverage Industry.

Restaurants | Caterers & Events
Bars | High Value Property

Atlantic Shield Insurance Group

843.856.2909
www.atlanticshield.com

421 Johnnie Dodds Blvd. Ste. 200 Mt. Pleasant, SC 29464

THE FRIDGE

WITH A FARMER FOR A FIANCÉ AND FRIENDS IN THE FOOD BUSINESS, FOOD WRITER AND PIE MAVEN KEIA MASTRIANNI'S FRIDGE IS FILLED WITH FRESH PRODUCE AND PRESERVES.



Her fiancé, Jamie Swofford, is the man behind **Old North Shrub.** His newest flavor blends ginger, turmeric, spruce, and rosemary.

Swofford makes **salsa verde** from green tomatoes and peppers.

They recently joined Rancho Gordo's illustrious bean club, which delivers heirloom varieties quarterly. Here, soaked **domingo rojo beans.**

Imperfect produce that doesn't make the cut for restaurants, like this giant **black radish,** finds a home in their crisper drawer.

More bounty from the farm: **radicchio** and **turnips.**

Chef friend Kyle McKnight makes this **fermented chili sauce.** Tangy and mild, it goes on eggs.

Plugra is her pie butter of choice.

"Duke's is the only mayonnaise in our house."

These **local eggs** cost just $3 per dozen. "That's living in the country," she says.

Another friend owns a seafood market. Homemade **shrimp stock** is a good way to use up 10 pounds of heads.

PHOTO BY ANNA NAPHTALI

learn more THELOCALPALATE.COM

STORIED RESORTS
LEGENDARY COURSES

A year-round playground awaits at our oceanfront resort. Experience two world-class golf courses, tennis, multiple pools, the region's largest luxury spa, fashionable boutiques, and delicious food and beverage options. Playwith abandon and book one of our getaway packages. Visit pontevedra.com for additional information. Our treasured staff eagerly await your arrival.

ESTABLISHED 1928
Ponte Vedra Inn & Club

The Lodge & Club
Ponte Vedra Beach

PONTE VEDRA BEACH, FL 32082 | PONTEVEDRA.COM | (844) 361-9309

BEST ENJOYED WITH YOUR

MOUTH FULL!

ATLANTA FOOD & WINE FESTIVAL

PHOTO: AFWF/RAFTERMEN

MAY30-JUNE2 | FOUR DAYS FILLED WITH FOOD, FUN & FESTIVITIES

ATLFOODANDWINEFESTIVAL.COM • #AFWF19 • #KNOWTHESOUTH

2019 PRESENTING MEDIA PARTNER
THE LOCAL PALATE FOOD CULTURE OF THE SOUTH
LOEWS HOTELS
Grant Thornton
PNC
WOLF SUB-ZERO COVE
Tito's Handmade Vodka
Big Green Egg The Ultimate Cooking Experience
WOODFORD RESERVE